Cadillac Package

BUFFET

\$39 | person Saturday Evenings

\$37 | person Friday Evening, Saturday Afternoon and Sundays

The Package

- Four hour reception in elegantly decorated ballroom
- Four hours of open bar service including "call brands" and Bottled Domestic Beer including: Budweiser, Bud Light and Bud Select
- All china, silverware, and linen napkins
- Water service to your tables and bar glassware
- White, ivory, or black floor-length guest table cloths
- A complimentary Champagne toast for bridal table
- Our staff to cut and plate the wedding cake
- Guest table centerpieces
- Our courteous event staff
- Dance floor

Accommodations

Bride and Groom will enjoy a complimentary suite the evening of the event as well as a gift certificate to return for a night on their first anniversary.

Perks

Discounted room rates for guests. 10% discount off published menu pricing for rehearsal dinners and the day after gift opening breakfast.

10% Discount on cake from Wedding Wonderland.



Cadillac Package

Menu

SALAD Choose 1

Route 66 Salad

Fresh seasonal greens mixed with romaine lettuce, julienne red onions, grape tomatoes, cucumbers, and tossed with house-made vinaigrette.

ENTRÉES Choose 2

Top Round of Beef

Topped with a rich bordelaise sauce with sautéed' mushrooms & onions

Chicken Scallopini

Breaded chicken breast, sautéed, and topped with a white wine & lemon caper sauce

Teriyaki Roasted Chicken

Roasted chicken pieces in chef's house-made teriyaki sauce

Roast Pork with Gravy

STARCH Choose 1

Cavatelli Pasta w. Broccoli & Alfredo Sauce Herbed Rice Pilaf Roasted Baby Red Potatoes Yukon Gold Mashers

VEGETABLE Choose 1

Southern Green Beans w. Bacon & Onion Honey Glazed Carrots Roasted Brussels Sprouts with Bacon & Onion Chefs Selection of Seasonal Fresh Vegetables

ACCOMPANIMENTS
Artisan Rolls & Butter
Regular and Decaf Coffee



Gold Package

BUFFET SEATED

\$47 | \$45 | person Saturday Evenings

\$45 | \$43 | person Friday Evening, Saturday
Afternoon and Sundays

The Package

- Four hour reception in elegantly decorated ballroom
- Four hours of continuous bar service including "call brands" and Bottled Domestic Beer including: Budweiser, Bud Light, Bud Select and Bottled Imported Beers including: Schlafly, Heineken, and Corona
- · Imported and domestic cheese display
- Assorted flat breads & crackers, crudité display w. gourmet dips
- All china, silverware and linen napkins
- Water service to your tables and bar glassware
- White, ivory, or black floor-length guest table cloths
- A complimentary champagne toast for bridal table
- Our staff to cut and plate the wedding cake
- Guest table centerpieces
- Our courteous event staff
- Dance floor

Perks

Discounted room rates for guests. 10% discount off published menu pricing for rehearsal dinners and the day after gift opening breakfast.

Accommodations

Bride and Groom will enjoy a complimentary suite the evening of the event as well as a gift certificate to return for a night on their first anniversary.



Gold Package

Free Upgrades

Customize your wedding according to your vision with a Free Upgrade of your choice:

\$1.00 discount from Take-a-Seat

\$1.00 discount off chair covers with your choice of sash from Take-a-Seat. Choose from a variety of different colors and styles of chair covers and styles of sashes. Take-a-Seat is The Holiday Inn's exclusive chair cover provider and their team of professionals will cover your chairs and tie each and every sash. (No other chair covers are allowed.)

Wedding cake from Wedding Wonderland

Choose your cake from one of their fifty incredible designs which will serve the total number of your guests. Additional servings, fillings, special customized décor, and specialty dough is an additional fee.



Gold Package

Buffet Menu

SALAD Choose 1

Route 66 Salad

Fresh seasonal greens mixed with romaine lettuce, julienne red onions, grape tomatoes, cucumbers, and tossed with house-made vinaigrette

Classic Caesar Salad

Crisp chopped romaine lettuce and croûtons, tossed in our creamy Caesar dressing, garnished with shaved Parmesan

St. Louis Salad

Iceberg and Romaine Lettuce tossed with red onions, artichoke hearts, pimentos, and a house-made vinaigrette

ACCOMPANIMENTS Artisan Rolls & Butter Regular and Decaf Coffee

Menu

ENTRÉES Choose 2

Top Round of Beef

Topped with a rich Bordelaise sauce with sautéed mushrooms & onions

Marinated Flank Steak

With beef au jus

Hoison Beef Short Ribs

De-boned

Rosemary Pork Loin

With house-made cornbread dressing and stewed apples

Chicken Marsala

Finished with roasted mushrooms

Chicken Scallopini

Breaded chicken breast, sautéed, and topped with a white wine and lemon caper sauce

Baked Cod

With a creamy lemon dill sauce

Shrimp & Grits

With a cheddar cheese, Cajun butter, and white wine sauce



Gold Package

STARCH Choose 2

Cavatelli Pasta with Broccoli and Alfredo Sauce Creamy Orzo Pasta with Pine Nuts and Parmesan Cheese Potatoes Au Gratin Roasted Baby Red Potatoes Roasted Fingerling Potatoes Garlic Whipped Yukon Potatoes Chefs Famous House Made Mac & Cheese

VEGETABLE Choose 1

Southern Style Green Beans with Bacon and Onion Honey Glazed Carrots Steamed Broccoli & Cauliflower Parmesan Roasted Brussels Sprouts with Bacon and Onion Sugar Snap Peas



Platinum Package

BUFFET SEATED

\$58 | \$56 | person Saturday Evenings

\$56 | \$54 | person Friday Evening,

Saturday Afternoon and Sundays

The Package

- Four hour reception in elegantly decorated ballroom
- Four hours of continuous bar service including upgraded "premium brands" and Bottled Domestic Beer including: Budweiser, Bud Light, Bud Select and Bottled Imported Beers including: Schlafly, Heineken, and Corona
- Imported and domestic cheese display
- Assorted flat breads & crackers, crudité display w. gourmet dips
- All china, silverware and linen napkins
- Water service to your tables and bar glassware
- Guest table centerpieces
- White, ivory, or black floor-length guest table cloths
- Elevated head table
- A complimentary Champagne toast for bridal table
- Wedding cake from Wedding Wonderland*
- Our staff to cut and plate the wedding cake
- Our courteous event staff
- Dance floor
- Chair covers with sash. (Many styles and colors available.)

Accommodations

Bride and Groom will enjoy a complimentary suite the evening of the event as well as a gift certificate to return for a night on their first anniversary.

Perks

Discounted room rates for guests. 10% discount off published menu pricing for rehearsal dinners and the day after gift opening breakfast.



^{*} Based on your final guest count. Additional servings, special decor, fillings, and specialty dough, not included.

Platinum Wedding Package

Buffet Menu

SALAD Choose 1

Route 66 Salad

Fresh seasonal greens mixed with romaine lettuce, julienne red onions, grape tomatoes, cucumbers, and tossed with house-made vinaigrette

Classic Caesar Salad

Crisp chopped romaine lettuce and croûtons, tossed in our creamy Caesar dressing, garnished with shaved Parmesan

St. Louis Salad

Iceberg and Romaine Lettuce tossed with red onions, artichoke hearts, pimentos, and a house-made vinaigrette

ACCOMPANIMENTS

Artisan Rolls & Butter Regular and Decaf Coffee

Menu

ENTRÉES Choose 2

Carved Prime Rib

With au jus & horseradish cream sauce

Beef Brisket

Sliced thin and served in beef au jus

Roasted Pork Loin

With house-made cornbread dressing and stewed apples

Bourguignon

Beef tips braised in burgundy wine

Baked Herb Roasted Turkey Breast

Accompanied with a brandied cherry glaze

Chicken Modiga

Boneless chicken breast, Italian breaded, baked and topped with Provel cheese, smoked bacon, mushrooms, and a lemon garlic white wine sauce

Grilled Salmon

Topped with an orange ginger glaze

Shrimp & Grits

With a cheddar cheese, Cajun butter, and white wine sauce



HOLIDAY INN ROUTE-66

Platinum Wedding Package

STARCH Choose 2

Cavatelli Pasta with Broccoli and Alfredo Sauce Chefs Famous Gourmet Mac & Cheese Creamy Orzo Pasta w. Pine Nuts & Parmesan Cheese Roasted Baby Red Potatoes Roasted Fingerling Potatoes Garlic Whipped Yukon Potatoes

VEGETABLE Choose 1

Southern Style Green Beans with bacon and onion Honey Glazed Carrots Steamed Butter Broccoli & Cauliflower Parmesan Herb Roasted Zucchini & Squash Chefs Selection of Seasonal Grilled Vegetables Roasted Brussels Sprouts with Bacon and Onion Sugar Snap Peas

