



---

## Catering Guidelines

### Food & Beverage

Holiday Inn Austin Lady Bird Lake (Hotel) maintains the exclusive right to provide all food and beverage for this Facility. **The Client or any of the client's guests may not bring food or beverages into the meeting facilities.** Catering Event Order(s) must be on file, with signatures, in the catering sales office 14 days prior to the event date, otherwise items and prices cannot be guaranteed and a surcharge will be incurred to the total. **Due to the Hotel's insurance and health regulations, no leftover food or beverages shall be taken from the premises.**

### Alcoholic Beverages

The sale and service of all alcohol at the Hotel are regulated by the Texas Alcoholic Beverage Commission. It is our responsibility to administer and abide to the following rules:

1. No alcoholic beverages may be brought into meeting facilities by any person or outside service.
2. Hotel Banquet Department employees must dispense all alcoholic beverages.
3. If at any time alcoholic beverages not purchased from Hotel Banquet Department are found in the meeting facilities, Hotel Banquet Department has the right to confiscate such alcoholic beverages. Confiscated alcohol remains the property of the Hotel's Banquet Department and will be disposed of by the Hotel's Banquet Department.
4. If any person other than the Hotel's Banquet Department brings in additional alcoholic beverages, then the Hotel's Banquet Department also reserves the right to discontinue all alcoholic beverage services.
5. Pursuant to Texas State law, it is illegal to serve alcoholic beverages to a minor less than 21 years of age. Legal identification will be requested of any individual who appears to be 30 years of age or younger.

### Menu Selection

To assure the availability of menu items, please provide your choice to the Hotel's Catering Sales Department four (4) weeks prior to the scheduled event. Our menus are offered as suggestions; your catering manager will be more than happy to create specialty menus to suit your particular event.

### Guarantees

Expected attendance must be provided for your event 30 days prior to the event date. The final guarantee shall not decrease by more than 25% of the original estimated attendance specified on the Banquet Event Order(s). Attendance for all food events must be guaranteed three (3) business days prior to the start of the first event day.

Example: Wednesday guarantees must be received by 10:00am the preceding Friday. This number will be considered a guarantee, not subject to reduction.

You will be charged for your guarantee or actual meal count, whichever is greater. The Hotel's Food & Beverage Department will prepare 5% over the guarantee for plated meals. The aforementioned time frames are strictly enforced, and it is the client's responsibility to call guarantees in by specified times. Otherwise, the estimated attendance will be used as the guarantee and charged accordingly.

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

All pricing is subject to a 21% service charge and applicable sales tax  
Menu and pricing are subject to change without notice



---

## Catering Guidelines Continued

### Cancellation Policy

Should a cancellation occur 91 days prior to the event, the client will be required to pay 25% of the estimated revenue. Should a cancellation occur 90 to 31 days prior to the event, the client will be required to pay 75% of the estimated revenue. 100% of estimated charges will apply should cancellation occur 30 days prior to the event.

### Labor & Service Charges

All menu prices are subject to mandatory 21% service charge and Texas State sales tax of 8.25%. A labor charge of \$30.00 will be assessed on meals (with the exception of plated breakfasts, lunches and dinners) served for less than 25 guests. All events where alcohol is served are subject to bartender fee. While on the premises during your event, any changes with food and beverage, or the prearranged set up of these events, will be subject to additional charges that will be determined at the time of the requested change. No outside food and beverage is allowed in meeting facilities. Group will be subject to penalties and cleanup fee.

### Payment

With catering bookings, a non refundable deposit (25% of the contracted minimum revenue) is required with an executed agreement to secure and confirm the booking. The balance is due and payable in full one week prior to the event day. With group bookings, all catering and banquet payments will be arranged through your group Sales Manager at the time of negotiating and contracting. Payments or deposits are accepted via credit card, debit card, cashier's check and direct billing. We do not accept any personal checks.

### Liability

The Hotel's Food & Beverage Department will not assume any responsibility for the damage or loss to any merchandise or articles left in the meeting facilities prior to, during or following an event.

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

All pricing is subject to a 21% service charge and applicable sales tax  
Menu and pricing are subject to change without notice



## Meeting Refreshment Packages

Minimum of 25 guests

Eye-Openers are served for one hour

All three breaks must occur on the same calendar day to qualify for package pricing

### All American Package

**Eye-Opener:** sliced seasonal fresh fruits and berries, assorted breakfast breads, pastries, muffins, butter & fruit preserves, chilled fruit juices, freshly brewed regular & decaffeinated coffee, selection of hot teas

**Mid Morning:** assorted soft drinks & refresh beverage service

**Afternoon Break:** assorted freshly baked cookies, bags of chips, iced tea, assorted soft drinks, refresh coffee service  
\$27.50 per person

### Healthy Package

**Eye-Opener:** sliced seasonal fresh fruits and berries, bagels and cream cheese, breakfast breads, butter & fruit preserves, assorted individual boxes of cereal with whole, 2% & skim milk, individual yogurts, individual granola bars, chilled fruit juices, freshly brewed regular & decaffeinated coffee, selection of hot teas

**Mid Morning:** bottled water & refresh beverage service

**Afternoon Break:** cheese & fruit display, oatmeal raisin cookies, bags of bite size pretzels, bottled water, assorted soft drinks, refresh coffee service  
\$29.75 per person

### Fiesta Package

**Eye-Opener:** sliced seasonal fresh fruits and berries, assorted breakfast pastries, assorted breakfast tacos (bacon, sausage & potato), house made salsa, chilled fruit juices, freshly brewed regular & decaffeinated coffee, selection of hot teas

**Mid Morning:** assorted soft drinks & refresh beverage service

**Afternoon Break:** tortilla chips with chili con queso, house made salsa and guacamole, sopapilla, chilled lemonade, assorted soft drinks, and refresh coffee service  
\$32.00 per person

### Executive Package

**Eye-Opener:** sliced seasonal fresh fruits and berries, breakfast breads, pastries, muffins, butter & fruit preserves,, breakfast croissant sandwiches (ham, egg and cheese), chilled fruit juices, freshly brewed regular & decaffeinated coffee, selection of hot teas

**Mid Morning:** assorted soft drinks & refresh beverage service

**Afternoon Break:** cheese and fruit platter served with crackers, mixed nuts, freshly baked cookies and lemon bars, chilled lemonade, assorted soft drinks, refresh coffee service  
\$34.75 per person

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

All pricing is subject to a 21% service charge and applicable sales tax

Menu and pricing are subject to change without notice



---

## Continental Breakfasts

A service charge of \$30.00 will be assessed on meals served for less than 25 guests  
Continental breakfasts are served for one hour

**Traditional:** sliced seasonal fresh fruits and berries assorted breakfast breads, pastries, muffins, butter & preserves, served with chilled orange juice, freshly brewed regular & decaffeinated coffee and selection of hot teas  
\$18.50 per person

**Capital:** sliced seasonal fresh fruits and berries, assorted breakfast breads, pastries, muffins, butter & preserves, bagels with cream cheese, individual yogurts, served with chilled orange juice, freshly brewed regular & decaffeinated coffee and selection of hot teas  
\$20.00 per person

**Healthy:** sliced seasonal fresh fruits and berries, oat & bran muffins, butter & preserves, assorted cereal bowls with whole, 2% & skim milk, individual yogurts, individual granola bars, served with chilled orange juice, freshly brewed regular & decaffeinated coffee and selection of hot teas  
\$21.00 per person

**Tejas:** sliced seasonal fresh fruits and berries, assorted breakfast breads, pastries, muffins, butter & preserves, assorted breakfast tacos (bacon & eggs, sausage & eggs, potato & eggs), house made salsa, individual yogurts, served with chilled orange juice, freshly brewed regular & decaffeinated coffee and selection of hot teas  
\$22.00 per person

## Plated Breakfast Selections

Plated breakfast selections are served with chilled orange juice, freshly brewed regular & decaffeinated coffee, selection of hot teas and your choice of two (2) breakfast meats: crispy bacon strips, sausage links or cured ham slices.

**All American:** Fluffy scrambled eggs, warm buttermilk biscuits with country gravy and home fried potatoes, butter & fruit preserves  
\$20.00 per person

**Migas:** Fresh eggs scrambled with bell pepper, onion, cheese & tortilla strips, home fried potatoes, house made salsa, warm tortilla, butter & fruit preserves  
\$21.00 per person

**Heart Healthy:** Eggbeaters scrambled with basil, tomatoes & mushrooms, veggie sausage, whole grain muffin, butter & fruit preserves  
\$21.00 per person

**Steak & Eggs:** Fluffy scrambled eggs, 6 oz. NY strip steak (served medium), home fried potatoes, your choice of whole wheat/white Texas toast, butter & fruit preserves  
\$22.00 per person

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

All pricing is subject to a 21% service charge and applicable sales tax  
Menu and pricing are subject to change without notice



---

## Breakfast Buffet Selections

A service charge of \$30.00 will be assessed on meals served for less than 25 guests  
Served for one hour

**Lone Star:** seasonal sliced fresh fruits and berries, fluffy scrambled eggs, home fried potatoes, warm buttermilk biscuits & pepper cream gravy, your choice of two (2) breakfast meats: crispy bacon strips, sausage links or cured ham slice, served with assorted chilled fruit juices, freshly brewed regular & decaffeinated coffee, selection of hot teas  
\$25.50 per person

**Lakeside:** sliced seasonal fresh fruits and berries, fluffy scrambled eggs, home fried potatoes, assorted breakfast breads, pastries, muffins, butter & preserves, bagels with cream cheese, your choice of two (2) breakfast meats: crispy bacon strips, sausage links or cured ham slice, served with assorted chilled fruit juices, freshly brewed regular & decaffeinated coffee, selection of hot teas  
\$26.50 per person

**Southwest:** seasonal sliced fresh fruits and berries, fluffy scrambled eggs, topping bar (diced ham, green peppers, red onions and shredded cheese), house made salsa, home fried potatoes, warm tortillas, refried beans, your choice of two (2) breakfast meats: crispy bacon strips, sausage links or cured ham slice, served with assorted chilled fruit juices, freshly brewed regular & decaffeinated coffee, selection of hot teas  
\$27.50 per person

**Sliders:** seasonal sliced fresh fruits and berries, fluffy scrambled eggs, corn dusted mini breakfast bun sliders to include veggie sliders, pork sausage patty sliders and bacon sliders, country potatoes, chilled orange juice, freshly brewed regular & decaf coffee, selection of hot teas  
\$28.50 per person

## Breakfast Enhancements

<b>Grits</b> served with brown sugar, pecans, raisins & dried fruits	\$3.75 per person
<b>Oatmeal</b> served with brown sugar, pecans, raisins & dried fruits	\$3.75 per person
<b>Pancakes</b> topped with powder sugar and served with warm syrup	\$4.75 per person
<b>French toast</b> topped with powder sugar and served with warm syrup	\$4.75 per person

## Beverage Service Packages

**Half Day Beverage Service:** assorted soft drinks, iced tea, freshly brewed regular & decaffeinated coffee, selection of hot teas - One refresh service  
\$13.00 per person

**All Day Beverage Service:** assorted soft drinks, iced tea, freshly brewed regular & decaffeinated coffee, selection of hot teas - Two refresh services  
\$16.50 per person

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

All pricing is subject to a 21% service charge and applicable sales tax  
Menu and pricing are subject to change without notice

## A la Carte Refreshments

### Beverages

Assorted bottled energy drinks	\$5.25 each
Assorted bottled fruit juices	\$4.75 each
Bottled iced tea	\$4.00 each
Assorted soft drinks and/or bottled water	\$3.00 each
Fruit juices (orange, grapefruit, cranberry & apple)	\$28.85 per half gallon
Iced tea	\$36.85 per gallon
Chilled lemonade	\$36.85 per gallon
Freshly brewed regular coffee, decaffeinated coffee and selection of hot teas	\$48.50 per gallon

### Breakfast

Individual yogurt	\$3.00 each
Whole fresh fruit	\$2.75 per piece
Sliced seasonal fresh fruit	\$4.95 per person
Assorted breakfast pastries, cinnamon rolls, muffins and croissants	\$36.85 per dozen
Bagels with cream cheese	\$39.35 per dozen
Assorted granola or energy bars	\$27.75 per dozen
Assorted breakfast tacos (bacon, sausage & potato)	\$40.45 per dozen
Ham, egg and cheese breakfast croissant	\$40.45 per dozen
Breakfast sliders	\$40.45 per dozen

### Snacks

Freshly baked cookies	\$34.65 per dozen
Double chocolate brownies	\$34.65 per dozen
Selection of candy bars	\$27.75 per dozen
Mixed nuts	\$34.65 per pound
Individual bags of chips	\$3.60 per bag
Popcorn	\$3.85 per person
Bite size pretzels	\$3.85 per person
Tortilla chips with guacamole & fresh salsa	\$5.75 per person
Tortilla chips with hot chili con queso & fresh salsa	\$5.25 per person
Potato chips with sour cream and onion dip	\$4.95 per person

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

All pricing is subject to a 21% service charge and applicable sales tax  
Menu and pricing are subject to change without notice



---

## Theme Break Selections

Serviced for 45 minutes

**Yogurt Heaven: (build your own parfait)** vanilla yogurt, granola, fresh blueberries & sliced strawberries, chopped dried fruits, honey, chocolate chips, chopped nuts, chilled lemonade & iced tea  
\$14.00 per person

**Sundae Delight: (build your own sundae)** freshly baked assorted cookies and brownies, vanilla & chocolate ice creams, fresh sliced bananas & strawberries, chopped dried fruits, chocolate chips, chopped nuts, sprinkles, caramel, chocolate and strawberry sauces, whipped cream, assorted soft drinks & iced tea  
\$15.15 per person

**Sweet-N-Salty:** pub chips & spicy ketchup, gourmet mixed nuts, freshly baked cookies & lemon bars, chilled lemonade, assorted soft drinks, coffee service  
\$16.25 per person

**S 'mores Bar : (build your own s 'mores)** assortment of Hershey's chocolate bars, graham crackers, giant size marshmallows, sliced fresh fruits and berries, chilled lemonade, assorted soft drinks, coffee service  
\$16.25 per person

**Cookie Craze:** freshly baked assorted cookies, brownies, blondies and lemon bars, ice chilled milk & iced tea, assorted soft drinks, coffee service  
\$17.35 per person

**Snack Attack:** pub chips & spicy ketchup, freshly popped theater-style popcorn, roasted peanuts, assorted candy selections, chilled iced tea & assorted soft drinks, coffee service  
\$17.35 per person

**Healthy Corner:** sliced fresh fruits and berries, assorted granola and energy bars, individual yogurts, assorted chilled juices & soft drinks, bottled water, coffee service  
\$17.35 per person

**Border Break:** crispy tortilla chips, fresh salsa, guacamole, sour cream, chili con queso, churros served with chocolate sauce, chilled lemonade, assorted soft drinks, coffee service  
\$18.50 per person

**Mediterranean:** thinly sliced Italian meats, assorted cheese display, creamy hummus, sliced baguettes, pita chips, flat bread, assorted chilled bottled fruit juices & soft drinks, assorted bottled iced tea, coffee service  
\$19.75 per person

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

All pricing is subject to a 21% service charge and applicable sales tax  
Menu and pricing are subject to change without notice

## Salads, Sandwiches and Wraps Selections - Boxed

Salads, Wraps and Sandwiches are served boxed with assorted cookies, iced tea and coffee service.

Selections can be served plated, upon request.

Serviced for 1 hour

### Salads

Served with grilled ciabatta bread & butter

\$22.00 per person

**Chicken Caesar:** sliced grilled chicken, romaine lettuce, with parmesan cheese and croutons tossed in a creamy Caesar dressing

**Market:** salad mix, fresh strawberries, red grapes, toasted pecans, mandarin oranges red onion rings and crumbled feta cheese with raspberry vinaigrette

**Chef's:** diced ham & turkey, salad mix, Cheddar & Monterey Jack shredded cheese, diced hardboiled egg, bacon crumbles, grape tomatoes, and croutons with ranch dressing

**Grilled Sirloin:** 5oz. grilled sirloin (served medium), mixed field greens, blue cheese crumble, grape tomatoes, red onion rings served with cilantro lime dressing

**Southwest:** sliced grilled chicken, salad mix, roasted corn, sliced avocado, pico de gallo and fried corn tortilla chips with chipotle ranch dressing

### Sandwiches

Served with pub chips and dill pickle spear

\$22.00 per person

**Grilled Salmon BLT:** grilled salmon fillet, tomato, lettuce, bacon strips and Dijon mustard on grilled ciabatta bread

**Premium Steak:** beef tenderloin tips, sautéed mushrooms, onions and green bell pepper with Provolone cheese on grilled ciabatta bread and au jus

**Tuscan Chicken:** sliced grilled chicken breast with roasted red bell pepper, lettuce leaf, tomato, Provolone cheese and pesto mayonnaise on grilled ciabatta bread

**Veggie:** grilled zucchini planks, sautéed onions, roasted red pepper, Provolone cheese and pesto mayonnaise on grilled ciabatta bread

### Wraps

Served with pub chips, dill pickle spear

\$22.00 per person

**Veggie:** grilled Portobello mushroom, roasted red pepper, lettuce, tomato, sprouts with Swiss cheese and creamy garlic hummus spread, wrapped in spinach tortilla

**Chicken Caesar:** chilled sliced grilled chicken, romaine lettuce, with parmesan cheese tossed in a creamy Caesar dressing, wrapped in whole wheat tortilla

**Steak Fajita:** steak fajita, salad mix, black beans, avocado and roasted corn tossed in cilantro lime ranch dressing, wrapped in red pepper tortilla

**BLT Club:** Thin slices of turkey fillet and ham, bacon strips, lettuce leaves, tomato wedges, Cheddar and Swiss cheese, with mayonnaise wrapped in jumbo tortilla

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

All pricing is subject to a 21% service charge and applicable sales tax

Menu and pricing are subject to change without notice

### 3 –Course Plated Luncheon Selections

Plated luncheon selections are served with freshly baked rolls & butter, iced tea, freshly brewed regular & decaffeinated coffee and hot tea.

**Starters:** (select one)

Vegetable soup	Caesar salad
Chicken tortilla soup	Market salad
Soup of the day	Southwest chopped salad

**Entrée:** (select one)

**Chicken or Eggplant Parmesan:** breaded chicken breast or eggplant sautéed in olive oil smothered with tomato-basil sauce & melted mozzarella cheese, served with fettuccini pasta and seasonal vegetables  
\$27.75 per person

**Lasagna:** vegetable, meat or 5-cheese lasagna served with marinara sauce and seasonal vegetable  
\$27.75 per person

**Red Fish Sauté:** Sautéed filet of red fish topped with chardonnay lemon butter sauce, rice pilaf and seasonal vegetables  
\$28.75 per person

**Chicken Monterrey:** grilled chicken breast topped with tomato, avocado and melted jack cheese, served with pesto red skin potatoes and seasonal vegetables  
\$28.75 per person

**Desserts :**( select one)

Bread pudding with whiskey sauce  
New York cheesecake with strawberries  
Tres leches

**Tuscan Chicken Penne:** penne pasta with grilled chicken, mushrooms, onions, shredded Parmesan cheese and pesto  
\$28.75 per person

**Apple Cinnamon Barbecue Pork Chop:** 8 oz. grilled pork chop topped with apple cinnamon barbecue sauce, served with almond rice pilaf and seasonal vegetables  
\$30.00 per person

**Whiskey Sirloin:** 8 oz. grilled sirloin topped with whiskey au jus, served with garlic mashed potatoes and seasonal vegetables  
\$31.25 per person

**Citrus Grilled Salmon:** grilled salmon fillet topped with citrus cilantro butter, served with cilantro rice pilaf and green beans with roasted red peppers  
\$31.25 per person

Pecan pie  
Double chocolate layer cake  
Lemon layer cake

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

All pricing is subject to a 21% service charge and applicable sales tax  
Menu and pricing are subject to change without notice



**Holiday Inn**

AUSTIN – LADY BIRD LAKE

## Buffet Luncheon Selections

A service charge of \$30.00 will be assessed on meals served for less than 25 guests  
Buffet luncheons are served with iced tea, freshly brewed regular & decaffeinated coffee, hot tea  
Served for 1 hour

**Deli:** Salad mix, deli sliced roast beef, smoked turkey breast, honey cured ham & salami, pasta salad, potato salad, leaf lettuce, sliced tomatoes, pickle spears, assorted sliced cheeses, assorted breads & sandwich rolls, potato chips, mustard & mayonnaise, freshly baked cookies  
\$28.75 per person

**Pasta Bar:** Caesar salad, Antipasto salad, tri-color fettuccini & cheese tortellini, meatball marinara sauce & alfredo sauce, grilled chicken breast, seasonal vegetables, warm garlic bread sticks, lemon layer cake  
\$30.00 per person

**Soup & Salad:** chicken tortilla soup, chef's soup of the day, garden flatbread, Southwest chopped salad, tomato and cucumber salad, garden penne pasta salad, avocado salad, chicken salad, tuna salad, and mini fruit tarts  
\$30.00 per person

**Fajita:** salad mix with assorted dressings, grilled beef and chicken fajitas with peppers & onions, Spanish rice, borracho beans, warm flour & corn tortillas, shredded cheddar cheese, sour cream, fresh salsa, pico do gallo, guacamole, flan  
\$31.25 per person

**Hill Country Barbecue:** salad mix with assorted dressings, potato salad, poppy seed cole slaw, BBQ pulled pork, BBQ beef brisket, BBQ sausage, corn on the cob, baked beans ranchero, jalapeno cornbread & honey butter, peach cobbler  
\$32.50 per person

**Fiesta:** Southwest chopped salad, avocado salad, green chicken enchiladas, picadillo (taco meat), fire roasted poblano quesadillas, crispy, flour and corn tortillas, Spanish rice, refried beans, fresh salsa, pico de gallo, guacamole, tortilla chips & chili con queso, tres leches cake  
\$32.50 per person

**Cosmopolitan:** market salad, tomato and cucumber salad, sliced roast beef with au jus, chicken buer blanc, herb roasted new potatoes, oven roasted seasonal vegetables, freshly baked yeast rolls & butter, bread pudding with whiskey sauce  
\$33.50 per person

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

All pricing is subject to a 21% service charge and applicable sales tax  
Menu and pricing are subject to change without notice



**Holiday Inn**

AUSTIN – LADY BIRD LAKE

## Reception Selection

All displays are designed to enhance additional hors d'oeuvre items. Displays should be ordered for each guest in attendance of the event.

Minimum of 25 guests

Serviced for 45 minutes

## Displays

**Vegetable Crudités:** freshly cut seasonal vegetables served with herb dipping sauce & balsamic vinaigrette  
\$11.50 per person

**Fruit Display:** freshly cut seasonal fruits and berries, served with honey-yogurt dipping sauce  
\$11.50 per person

**Cheeses & Fruits:** assorted cheeses, served with assorted seasonal fresh fruits, dried figs, walnuts, sliced baguettes, crostini & crackers  
\$16.50 per person

**Nachos:** tortilla chips accompanied with the following toppings: picadillo (taco meat), seasoned shredded chicken, refried (or pinto) beans, hot queso, green onions, guacamole, fresh salsa, sliced jalapenos, sour cream, & pico de gallo  
\$17.25 per person

**Flatbreads:** garden, Tuscan chicken, barbecue chicken and barbecue pork flatbreads  
\$18.75 per person

**Mediterranean:** thinly sliced Italian meats, display of assorted cheeses, grilled vegetable display, marinated olives, creamy hummus, flat breads, sliced baguettes, pita bread, crostini  
\$18.75 per person

**Sliders:** pulled pork, buffalo chicken and beef sliders, pub chips served with spicy ketchup, mayonnaise and malt vinegar  
\$19.50 per person

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

All pricing is subject to a 21% service charge and applicable sales tax

Menu and pricing are subject to change without notice



**Holiday Inn**

AUSTIN - LADY BIRD LAKE

## Reception Selection Continued

All stations are designed to enhance additional hors d'oeuvre items. Stations should be ordered for each guest in attendance of the event.

Minimum of 25 guests

Serviced for 45 minutes

### Action Stations

1 attendant per 100 guests required @\$100.00 per attendant

**Taqueria:** shredded chicken & carnitas, served on petite soft corn tortillas with pico de gallo, pineapple salsa, salsa verde, sour cream, chopped cilantro & lime wedges

\$18.75 per person

**Taste of Italy:** bowtie or penne pasta sautéed to order with marinara & Alfredo sauce accompanied by your choice of sliced mushrooms, garlic, diced tomatoes, peppers, chopped onions, grilled chicken, petit meat balls, fresh baby spinach, parmesan cheese & crushed red pepper flakes

\$18.75 per person

**Quesadilla Supremos:** grilled flour tortillas filled with your choice of beef or chicken fajita, pico de gallo, grilled onions & peppers, fresh baby spinach, mushrooms, sliced jalapenos, fresh salsa & sour cream

\$19.50 per person

### Carving Stations

1 attendant per 100 guests required @\$100.00 per attendant

Carving stations are served with freshly baked dinner rolls

**Pork Loin:** roasted pork loin served with apple chutney & grain mustard (serves 25 people)

\$202.00 each

**Breast of Turkey:** slow roasted breast of turkey with cranberry sauce & traditional brown gravy (serves 25 people)

\$202.00 each

**Brown Sugar Glazed Ham:** brown sugar glazed ham with Dijon mustard & roasted pineapple chutney (serves 40 people)

\$202.00 each

**Roasted Top Round of Beef:** oven roasted top round of beef served with creamy horseradish sauce (serves 40 people)

\$325.00 each

**Prime Rib:** oven roasted prime rib served with creamy horseradish sauce (serves 40 people)

\$467.50 each

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

All pricing is subject to a 21% service charge and applicable sales tax

Menu and pricing are subject to change without notice



**Holiday Inn**

AUSTIN – LADY BIRD LAKE

## Hors d'Oeuvres Selections

Serviced for 2 hours

### Cold Hors d'Oeuvres

Sold per 50 pieces

Spring Rolls with Peanut Sauce	\$144.00
Assorted Finger Sandwiches	\$150.00
Asparagus Wrapped in Prosciutto	\$150.00
Chocolate Dipped Strawberries	\$150.00
Classic Bruschetta	\$150.00
Spicy Deviled Eggs	\$158.00
Jumbo Shrimp with Cocktail Sauce	\$316.00

### Hot Hors d'Oeuvres

Sold per 50 pieces

Pot Stickers with Dipping Sauce	\$139.00
Stuffed Queso Jalapeños	\$150.00
Chicken Strips with Ranch, BBQ Dipping Sauce and Spicy Ketchup	\$150.00
Dijon Chicken in Puff Pastry	\$150.00
Spanikopita	\$150.00
Island Spiced Chicken and Pineapple Skewers	\$150.00
Bourbon Marinated Beef Kabobs	\$150.00
Sweet & Sour Chicken Strips	\$156.00
Spicy Buffalo Wings with Bleu Cheese	\$185.00
Spicy Beef Empanada	\$191.00
Coconut Shrimp with Mango Chutney	\$202.00
Miniature Beef Wellingtons	\$202.00
Grilled Shrimp Skewers	\$202.00

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

All pricing is subject to a 21% service charge and applicable sales tax  
Menu and pricing are subject to change without notice



**Holiday Inn**

AUSTIN - LADY BIRD LAKE

### 3-Course Plated Dinner Selections

Plated dinner selections are served with freshly baked rolls & butter, iced tea, freshly brewed regular & decaffeinated coffee and hot tea.

#### Starters: (select one)

Vegetable soup

Chicken tortilla soup

Soup of the day

Caesar salad

Market salad

Southwest chopped salad

#### Entrée: (select one)

**Garden Penne Pasta:** penne pasta with sautéed onions, garlic, mushrooms, zucchini, yellow squash, broccoli, julienned red bell peppers, shredded Parmesan cheese and pesto  
\$36.75 per person

**Spanish Chicken:** Spanish spiced rubbed chicken breast with pesto cream sauce served with confetti rice pilaf, pan-roasted seasonal vegetables  
\$40.50 per person

**Apple Cinnamon Barbecue Pork Chop:** 10 oz. grilled pork chop topped with apple cinnamon barbecue sauce, served with almond rice pilaf and seasonal vegetables  
\$40.50 per person

**Lemon Basil Chicken:** marinated in lemon & basil oil chicken breast grilled and topped with lemon butter, served with pesto penne pasta and seasonal vegetables  
\$40.50 per person

**Southwest Chicken & Shrimp Penne:** penne pasta with sautéed shrimp and grilled chicken, onions, tri-color julienned bell peppers, shredded Parmesan cheese and chipotle Alfredo sauce  
\$43.00 per person

**Beef Tornado:** two 4oz. tenderloins grilled and topped with wild mushroom sauce, served with roasted red skin potatoes and grilled vegetables  
\$44.00 per person

**Citrus Grilled Salmon:** grilled salmon fillet topped with citrus cilantro butter, served with cilantro rice pilaf and green beans with roasted red peppers  
\$44.00 per person

**Whiskey Sirloin:** 10 oz. grilled sirloin topped with whiskey au jus, served with garlic mashed potatoes and seasonal vegetables  
\$45.00 per person

#### Desserts :( select one)

Bread pudding with whiskey sauce

New York cheesecake with strawberries

Tres leches

Pecan pie

Double chocolate layer cake

Lemon layer cake

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

All pricing is subject to a 21% service charge and applicable sales tax

Menu and pricing are subject to change without notice



**Holiday Inn**

AUSTIN - LADY BIRD LAKE

## Buffet Dinner Selections

A service charge of \$30.00 will be assessed on meals served for less than 25 guests  
Buffets are served with iced tea, freshly brewed regular & decaffeinated coffee, hot tea  
Served for 1 hour

**Picnic in the Park:** salad mix with assorted dressings, potato soup, grilled pork chops with pearl onion sauce, oven baked or fried chicken, garlic roasted red skin mashed potatoes, green beans and roasted red peppers, honey baked biscuits & butter, pecan  
\$42.00 per person

**Festa Italiana:** Ceasar salad, tomato basil soup, Antipasto salad, Tuscan pork penne, beef lasagna, chicken marsala, rice pilaf, oven roasted vegetables, garlic bread sticks, tiramisu  
\$43.00 per person

**The New American:** market salad, tomato bisque soup, tomato and cucumber salad, cilantro rice pilaf, Monterey grilled chicken, citrus grilled salmon with citrus butter sauce, roasted broccoli and carrots, hot yeast rolls & butter, New York cheesecake with strawberries  
\$44.00 per person

**Border Fiesta:** Southwest chopped salad, grilled beef and chicken fajitas, shredded pork enchiladas, green chile quesadillas, black beans, Spanish rice, warm flour & corn tortillas, shredded cheddar cheese, sour cream, fresh salsa, pico do gallo, guacamole, sliced jalapenos, tortilla chips & chili con queso, tres leches cake  
\$46.00 per person  
(Add shrimp fajitas for \$ 4.50 per person)

**Central Texas BBQ:** salad mix with assorted dressings, all-American potato salad, poppy seed coleslaw, sliced BBQ beef brisket, BBQ chicken & BBQ pork ribs, baked beans ranchero, buttered corn on the cob, pesto red skin potatoes, jalapeño corn bread, peach cobbler  
\$47.00 per person

### Designer Dinner Buffet

**Starters (select three):** salad mix with assorted dressings, market salad, Antipasto salad, tomato and cucumber salad, classic Caesar salad, Southwest chopped salad, garden penne salad, potato soup, chicken tortilla soup, vegetable soup

**Entrees:** petite sirloin in peppercorn sauce, chicken marsala, citrus grilled salmon, apple cinnamon barbecue pork chop, Southwest chicken and shrimp penne, Cajun smoked turkey breast with raspberry chipotle sauce, vegetable lasagna

**Accompaniments (select two):** vegetable medley, rice pilaf, green beans with roasted red peppers, all-American potato salad, sautéed zucchini and squash, pesto red skin potatoes, cilantro lime rice, garlic roasted red skinned mashed potatoes, oven roasted seasonal vegetables,

**Dessert (select two):** bread pudding with whiskey sauce, New York cheesecake with strawberries, tres leches, pecan pie, double chocolate layer cake, lemon layer cake

2 Entrees - \$47.75 per person

3 Entrees - \$52.00 per person

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

All pricing is subject to a 21% service charge and applicable sales tax  
Menu and pricing are subject to change without notice



**Holiday Inn**

AUSTIN – LADY BIRD LAKE

## Beverage Service Selections

A bartender fee of \$100.00 per bartender (3 hour bar service) applies to all bars.

Additional bartender fee of \$25.00 per bartender will apply to every hour over the standard 3 hour bar service.

1 bartender per 100 people

Alcoholic beverages are subject to 21% service charge and applicable sales tax.

### Premium Liquors:

Smirnoff Vodka  
Beefeater Gin  
Bacardi Superior Rum  
Patron Silver Tequila  
Crown Royal  
Jack Daniel's Tennessee Whiskey  
Jim Beam

### Select Liquors:

Gordon's Vodka  
Gordon's Gin  
Castillo Silver Rum  
Suaza Tequila  
McGregor Scotch  
Seagram's 7 Whiskey  
T.W. Samuels Bourbon

### Imported Beer:

Shiner Bock  
Corona  
Heineken  
Stella Artois

### Domestic Beer:

Budweiser  
Bud Light  
Coors Light  
Miller Light

**Beer & Wine Package:** house wines, domestic & imported beers, assorted soft drinks

One Hour \$11.00 per person  
Two Hours \$18.00 per person  
Three Hours \$24.00 per person  
Four Hours \$30.00 per person

**Select Package:** select liquor, house wines, domestic & imported beers, assorted soft drinks

One Hour \$13.00 per person  
Two Hours \$22.00 per person  
Three Hours \$29.00 per person  
Four Hours \$35.00 per person

**Premium Package:** premium liquor, house wines, domestic & imported beers, assorted soft drinks

One Hour \$16.00 per person  
Two Hours \$24.00 per person  
Three Hours \$32.00 per person  
Four Hours \$40.00 per person

### Host Bar

Premium Liquor \$9.00 per drink  
Select Liquor \$7.50 per drink  
House Wine \$7.50 per drink  
Imported Beer \$7.50 per bottle  
Domestic Beer \$6.50 per bottle  
Soft Drinks \$3.50 each

### Cash Bar

Premium Liquor \$9.00 per drink  
Select Liquor \$8.25 per drink  
House Wine \$8.25 per drink  
Imported Beer \$8.25 per bottle  
Domestic Beer \$7.00 per bottle  
Soft Drinks \$4.00 each

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

All pricing is subject to a 21% service charge and applicable sales tax

Menu and pricing are subject to change without notice



**Holiday Inn**

AUSTIN – LADY BIRD LAKE

## Beverage Service Selections Continued

A bartender fee of \$100.00 per bartender (3 hour bar service) applies to all bars.

Additional bartender fee of \$25.00 per bartender will apply to every hour over the standard 3 hour bar service.

1 bartender per 100 people

Alcoholic beverages are subject to 21% service charge and applicable sales tax.

<b>Wines</b>	<b>Bottle</b>
<b>Sparkling</b>	
Segura Viudas Brut	\$36.75
Wyecliff Brut (House)	\$30.00
<b>White</b>	
Pinot Grigio – Danzante, Italy	\$36.75
Chardonnay – Canyon Road, CA (House)	\$34.50
Chardonnay – Kendall-Jackson, CA	\$34.50
Chardonnay – Chateau St. Kean, CA	\$34.50
Reisling – Chateau Ste. Michelle, WA	\$34.50
White Zinfandel – Beringer, CA	\$34.50
<b>Red</b>	
Pinot Noir – Estancia “Pinnacles Ranches,” CA	\$34.50
Merlot – Canyon Road, CA (House)	\$34.50
Merlot – Columbia Crest, WA	\$34.50
Carbernet Sauvignon – Canyon Road, CA (House)	\$34.50
Carbernet Sauvignon – William Hill, CA	\$34.50
Carbernet Sauvignon – Kendal-Jackson, CA	\$34.50
<b>Additional Beverages</b>	
Mimosa & Bloody Mary’s	\$8.25 per drink
Virgin Margaritas on the Rocks	\$52.00 per gallon
Margaritas on the Rocks	\$115.50 per gallon
Spirited Punches	\$115.50 per gallon
Domestic Kegs of Beer	\$435.00 per keg
Imported Kegs of Beer	\$490.00 per keg

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

All pricing is subject to a 21% service charge and applicable sales tax

Menu and pricing are subject to change without notice



**Holiday Inn**

AUSTIN - LADY BIRD LAKE

## Audio Visual Equipment

Wireless and wired internet connection is provided on a complimentary basis to all meeting facilities

### Equipment Packages

**LCD Projector Package:** includes a LCD projector, tripod screen, extension cables & skirted A/V table  
\$292.00 each per day

**TV & DVD Package:** includes a 32" flat screen monitor, DVD player, extension cables & rolling cart  
\$175.00 each per day

### Visual Presentation

LCD projector	\$260.00 each per day
32" flat screen monitor	\$87.00 each per day
DVD player	\$58.00 each per day
6'X6' tripod screen	\$40.00 each per day
8'X8' tripod screen	\$46.00 each per day

### Audio Presentation

Wired microphone (podium, tabletop or floor)	\$40.00 each per day
Wireless microphone (handheld or lavalier)	\$132.00 each per day
4 channel mixer	\$52.00 each per day
12 channel mixer	\$110.00 each per day
2-Anchor tripod speaker system	\$110.00 each per day
Portable tabletop speaker system	\$58.00 each per day

### Meeting Support

Conference speaker phone	\$58.00 each per day
Flipchart with markers	\$46.00 each per day
Self-sticky flipchart with markers	\$58.00 each per day
Additional paper pads	\$12.00 each per day
Dry erase board with markers	\$50.00 each per day
Electrical outlet	\$8.00 each per day
Exhibit tables	\$13.00 each per day

Additional equipment available upon request

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

All pricing is subject to a 21% service charge and applicable sales tax  
Menu and pricing are subject to change without notice