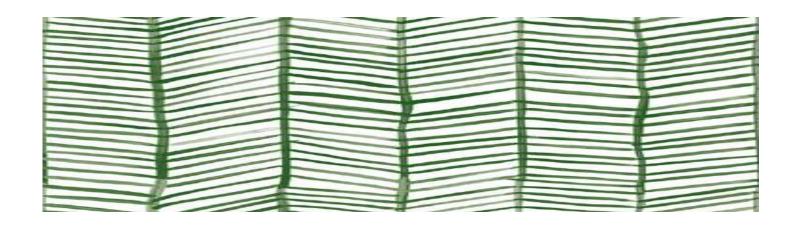




Meeting, Events & Catering Menu
Holiday Inn Daytona Beach @ LPGA
137 Automall Circle
Daytona Beach, FL 32124
386.944.5988



The Nandina, Juniper and Magnolia Rooms

Our beautifully appointed banquet and meeting facility has been completely renovated, with over 2300 square feet of flexible meeting space.

Flawlessly planned banquets, seminars, trainings, and presentations accommodating up to eighty people.

The pre-function area provides space for networking, socializing and registration.

Room	Square Footage	Classroom Style	Theatre Style	Banquet Style	U-Shape / Hollow Square Style	Boardroom Style
Nandina	1085	30	50	48	16	16
Juniper	775	20	30	32	10	10
Nandina and Juniper	1860	60	90	80	-	-
Magnolia	456	-	-	-	-	6

Catering Policies

Food and Beverage: All Food and Beverage must be purchased through the hotel. Prices are subject to change without notice and are guaranteed sixty (60) days prior to the date of your function.

Banquet Event Orders: Any changes to the set-up of your event within 3 business days is subject to a \$250 change fee. Final details and signed Banquet Event Order (BEO's) are due to the Sales Office 14 days prior to your event date.

Guarantee of Attendance: A guaranteed number of guests attending your function is due 14 calendar days prior to your event. If the final number of attendees is not received 14 calendar days in advance, the contracted number of attendees will be used.

Deposit: Event space is not secured until a signed contract and non-refundable deposit are received.

Deposit schedule for all events are as follows:
10% non-refundable deposit due at signing of the contract
50% deposit due 45 days prior to the event date
Final payment due 3 business days prior to the event date
If contract and deposits are not received by the specified date, space may be released without notification.

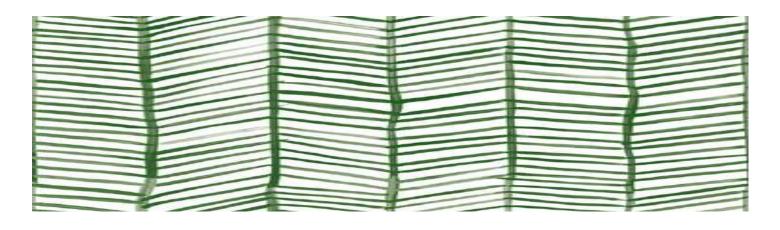
Cancellations: In the event of a cancellation, deposits will not be refunded. Banquet and catered events cancelled within fourteen (14) days of the event date will be charged 100% of the estimated total cost including service charges and taxes. Events that do not include food and beverage cancelled within fourteen (14) days of the Event will be charged 100% of the room rental, applicable service charges and taxes.

Meeting Rooms: Holiday Inn Daytona Beach LPGA, reserves the right to reassign function space without written notice to the guests. Additional charges may be applied to room and/or set-up changes made within 3 business days of the event.

Service Charge: A 25% service charge and 6.5% Florida State and local sales tax will be added to all prices. Prices and items are subject to change.

Property Damages: The guest will be responsible to reimburse Holiday Inn Daytona Beach LPGA for any and all damages to premises by attendees and/or other person associate therewith, including outside contractors hired separately.

Property Loss: Holiday Inn Daytona Beach LPGA shall not be responsible for items lost, stolen, damaged or left on the premises. Guest shall not move any Holiday Inn Daytona Beach LPGA items from its current location or attach any items to any Holiday Inn Daytona Beach LPGA property (including furniture, walls, and windows) without prior approval from the Sales Office.



Breakfast Buffet Options

All buffets served with Freshly Brewed Coffee, Hot Herbal Teas and Assorted Chilled Fruit Juices

The Wholesome

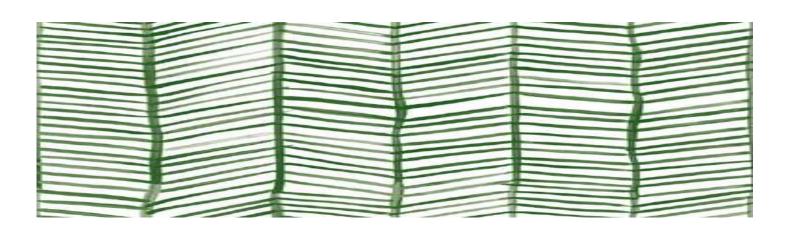
Create your own Parfait
Yogurt and Granola
Various toppings of fruits, berries, raisins, and chocolate chips
Assorted Cold Cereals with Milk
\$16.00 per person

The Continental

Assorted Muffins and Danish Whole Fruit \$17.00 per person

The Holiday

Fresh Scrambled Eggs
Applewood Smoked Bacon or Sausage Links
Breakfast Potatoes
Fresh Biscuits with Butter and Jellies
\$19.00 per person



Lunch Buffet Options

All buffets served with Freshly Brewed Coffee, Iced Tea and Freshly Baked Cookies Available between 11am-4pm

The Comfort Lunch

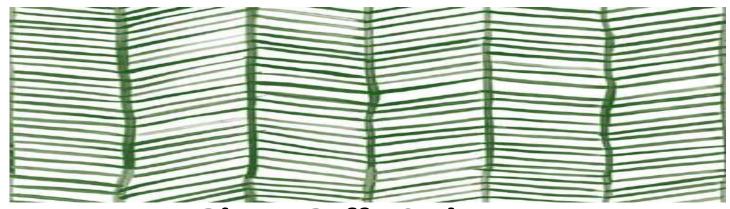
Chef's Choice of Two Soups Tuscan Chicken Sandwich Caesar Salad \$18.00 per person

The All American

Grilled Chicken Breast
Mashed Potatoes
Mixed Vegetables
Warm Rolls and Butter
\$20.00 per person

The Italian

Chicken Parmesan Baked Ziti Caesar Salad Garlic Bread \$23.00 per person



Dinner Buffet Options

All buffets served with Freshly Brewed Coffee and Iced Tea

Southern B-B-Q

Smoked Pulled Pork Sandwich
Smoked Sausage
Tossed Garden Salad
Potato Salad-Corn on the Cob
Fresh Pub Chips
Apple Pie
\$27.00 per person

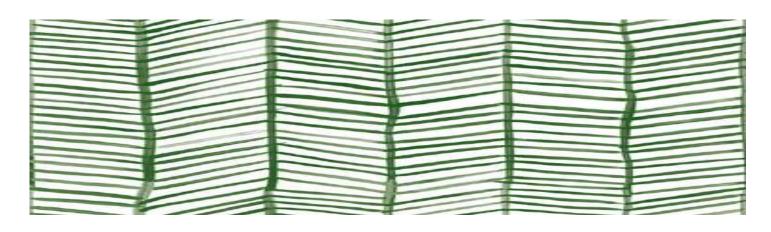
Italian Inspired

Rigatoni with Italian Sausage and Marinara
Chicken Alfredo with Fettucine
Caesar and House Salad
Minestrone Soup
Garlic Knots
Grated Parmesan Cheese
Tiramisu
\$28.00 per person

Fiesta Caliente

Fajita Seasoned Beef & Chicken with Onions and Peppers
Seasoned Garden Greens with Cilantro Ranch
Roasted Corn
Corn Tortilla Chips and Salsa
Mexican Rice
Sour Cream- Pico De Gallo-Cheese-Shredded Lettuce
Warm Flour and Corn Tortilla Shells
Key Lime Pie
\$30.00 per person

ALL PRICES ARE SUBJECT TO 25% TAXABLE SERVICE CHARGE AND 6.5% STATES SALES TAX. MENUS SUBJECT TO CHANGE WITHOUT NOTICE.



Breaktime

All breaks served with Freshly Brewed Coffee and Iced Tea

Sweet & Savory

Pretzels and Assorted Chips Fresh Baked Chocolate Chip Cookies \$9.95 per person

Wholesome Break

Assorted Whole Fruit Assorted Granola and Energy Bars \$9.95 per person

Chips and Dip

Corn Tortilla Chips Warm Queso and Salsa \$9.95 per person