



Holiday Inn

Lincoln - Downtown

Banquet Menu

At Holiday Inn we take great pride in serving you a unique and exciting product. Making your event memorable is our goal, providing you with great food and exceptional service is our reputation.

enjoy!
chef Donovan



Thank you for considering the Holiday Inn Lincoln Downtown for your event.

Customer service and a reliable product are the two most important factors in providing you with a successful event. We will take those extra steps to ensure your total satisfaction.

When considering your menu choices please keep in mind the flexibility and imagination that our catering staff can offer. From the moment you park your car in our covered garage until you fall asleep in one of our renovated quiet rooms, we want you to feel like you've made the right choice having your event with us.



BUFFETS

On the Run Continental Buffet\$8.95
Assorted breakfast pastries, apple and orange juice, coffee and tea

The Deluxe Continental Buffet\$10.95
Assorted breakfast pastries, fresh seasonal fruit, assorted yogurts, apple and orange juice, coffee and tea

The Husker Buffet.\$13.50
Scrambled eggs, cinnamon french toast, bacon, link sausage, home-style breakfast potatoes, pastry assortment, apple and orange juice, coffee and tea

Build Your Own Breakfast\$15.50
(Includes breakfast potatoes, seasonal whole fruit, coffee, tea and juice)

Choose three of the following:
Scrambled eggs
French toast with butter and syrup
Egg, link sausage and cheese casserole
Vegetable and egg casserole
Mexican breakfast casserole
Biscuits and gravy
Pancakes

Choose two of the following:
Bacon
Link sausage
Ham

BOX MEALS

(Priced per person)

Breakfast Box\$5.75
Fresh baked muffin, seasonal whole fruit, beverage

MADE TO ORDER

Chef Attended.\$35.00/50 pp
Omelette Station\$6.00
Fillings include onions, peppers, mushrooms, jalapeños, assorted cheeses and fresh salsa

Waffle Station\$6.00
Whip cream, strawberries, brown sugar, bananas, warm syrup, toasted almonds and creamery butter

PLATED

Healthy Start\$9.95
Cup of fresh fruit salad and a muffin served with flavored yogurt, juice, and coffee or tea

The Eye Opener\$10.95
French toast with syrup and butter, crisp bacon or link sausage, orange juice and coffee or tea

The Capitol City\$10.95
Homemade ham and cheese or garden vegetable quiche served with fresh fruit salad, a muffin, orange juice, and coffee or tea

The Haymarket\$11.95
Scrambled eggs, sausage or crisp bacon, muffin, fresh fruit garnish, orange juice, and coffee or tea

Grab & Go\$9.50
Whole fruit, yogurt, granola bar, muffin and water

SNACKS

Priced per dozen

Brownies\$19.00
Assorted Cookies\$19.00
Assorted Breakfast Pastries ...\$21.00
Bagels and Cream Cheese\$24.00
Dessert Bars\$30.00

Priced per person

Candy Assortment\$1.75
Fresh, Whole Fruit\$1.75
Potato Chips and Dip\$2.50
Tortilla Chips and Salsa\$2.95
Cut Fruit\$4.50
Popcorn.\$1.50

Priced per pound

Goldfish Crackers\$9.00
Pretzels\$9.00
Snack Mix\$11.00
Trail Mix\$15.00
Mixed Nuts\$17.00

Priced per piece

Granola Bars\$2.50
Individual Yogurts\$2.50

BEVERAGE BREAK SERVICES

(Priced per person)

Chilled soft drinks, bottled water, coffee and tea	
Half Day (4 Hours)	\$5.25
All Day (8 Hours)	\$8.25

ONE-HOUR THEMED SPECIALTY BREAKS

(priced per person)

Trail Break	\$7.00
Mixed nuts, pretzels, M&M's, sunflower seeds and whole fresh fruit bowl: apples, bananas, and grapes	
Movie Break	\$6.50
Freshly popped popcorn & assorted mini candy: Dot's, Mike & Ikes, Milk Duds, Snickers, M&M's, Red Licorice and Milky Way	
Nacho Break	\$6.00
Tri-colored tortilla chips, fresh salsa, sliced jalapeños and sour cream	
Mediterranean Table	\$6.00
Assorted cheeses and vegetable display, olive tapenade, basil pesto and salami served with assorted breads, chips, crackers and an extra virgin olive oil dip	
Sundae Bar	\$6.00
Vanilla and chocolate ice cream, served with strawberry, hot fudge and butterscotch sauces, chopped nuts, M&M's, maraschino cherries, sprinkles and whipped cream	
Snack Break	\$6.50
Mixed nuts, party mix, assorted chips, pretzels; chilled soft drinks, bottled water, coffee and tea	
Sweets Platter	\$7.25
Freshly baked jumbo cookies, brownies, soft drinks, bottled water, coffee and tea	

BOX MEALS

(Priced per person)

Brownie Box	\$6.25
Brownie, seasonal whole fruit, soft drink	
Energy Bar Box	\$6.95
Assorted whole fruit, energy bar, yogurt, juice	
Midwest Snack Box	\$7.50
Seasonal fresh fruit, Snickers candy bar, potato chips, and soft drink	

MEETING PLANNERS PACKAGE

(Priced per person to include coffee and tea)

\$17.95 without lunch
\$27.95 with plated lunch
\$29.95 with buffet lunch
See lunch banquet buffet packages for lunch options
Includes the following:

Continental Breakfast

Assorted pastries, apple and orange juice

First One Hour Break

Assorted soft drinks and one selection from the break choices

Plated Lunch Options

Choose one of the following:

Grilled chicken wrap with potato salad
Chicken or salmon caesar salad
Pesto chicken salad croissant sandwich with chef's choice of side
Roast turkey on foccacia with chef's choice of side
Meatloaf with mashed potatoes and chef's choice of vegetable
Meat lasagna with garlic bread
Vegetarian lasagna with garlic bread
Cheeseburger with french fries
Today's soup and green salad

Dessert with Lunch

Chef's choice of bakery pies and cakes

Second One Hour Break

Assorted soft drinks and two selections from the break choices

Break Choices

Potato chips and dip	Chips and salsa
Fresh baked cookies	Brownies
Trail mix	Snack mix and pretzels
Assorted granola bars	Whole fruit
Danish turnover	Ice cream bars/sandwiches
Vegetable platter	100 calorie packs
Yogurt	

LUNCH BANQUET BUFFET PACKAGES

(Priced per person to include coffee and tea)

Green Garden \$14.50

Italian bread salad with olives, red onion and balsamic; chopped salad with bleu cheese, bacon, and tomato; grilled chicken caesar salad; seasonal fruit salad and dessert

The Italian \$14.50

Caesar salad, fettuccine served with meat marinara and alfredo sauces, garlic bread, rolls and butter, and dessert

Deli Selections \$15.95

Sliced deli meats, sandwich cheeses, lettuce, tomato, onion, pickle spears, an assortment of deli breads; garden greens salad with dressings, potato chips and dessert

Asian Buffet \$16.50

Spring rolls and egg rolls, served with a sweet and sour sauce, teriyaki chicken, vegetable fried rice, steamed broccoli with almonds and dessert

Southwestern Buffet \$16.50

Caesar salad, tortilla chips and salsa, chicken fajitas, tomato chipotle rice, corn vera cruz and dessert
add flautas \$4.95 per person
add a taco bar \$5.50 per person

Downtowner \$16.50

Choice of one salad
Choice of one entrée
Chef's choice of accompaniments and dessert

Nebraskan \$19.50

(Available with Meeting Planners Package for an extra \$2.00 per person)

Choice of one salad:
Mixed garden green salad
Classic caesar salad
Vegetable pasta salad
Choice of two entrées
Chef's choice of accompaniments and dessert

Salad Choices

Mixed garden green salad
Classic caesar salad
Vegetable pasta salad

Entrée Choices

Grilled chicken with roasted tomato, garlic and pesto cream sauce
Fried chicken
Chicken pot pie
Atlantic salmon with red onion and herb butter
Meat lasagna
Vegetarian lasagna
Macaroni and cheese
Oven roast pork loin in a mushroom-dijon sauce
Oven roasted roast beef
Meatloaf

Dessert Choices

Cherry or apple pie
Assorted bars and cookies
Cheesecake
Single-layer cake
Brownies

GROUP OUTING

The Basics \$16.50

Flame-broiled hamburgers, bratwurst, buns, pasta salad, green salad, potato chips and condiment tray with lettuce, sliced tomato, red onion and pickles

The Essentials \$18.50

Flame-broiled hamburgers, grilled marinated chicken breasts, bratwurst, buns, pasta salad, coleslaw, potato chips and condiment tray with lettuce, sliced tomato, pickles, assorted cheeses and red onion

Soup & Sandwich \$17.95

Deli selection with the addition of tomato, chicken vegetable or beef mushroom soup

All American \$22.50

Baby back pork ribs, fried chicken, cole slaw, mashed potatoes and gravy and apple pie

BOX MEALS

(Priced per person)

Lunch Box \$11.25

Thinly sliced ham or turkey breast with Swiss cheese on whole grain bread, lettuce, tomato; potato chips; seasonal whole fruit; cookie; soft drink

PLATED LUNCH

(Priced per person. Includes coffee or tea and chef's choice of accompaniments)

Add salad for \$3.00 – Add soup for \$3.50

COLD ENTRÉES SALAD & SANDWICHES

Salads include: freshly baked rolls & butter, chef's choice dessert, freshly brewed regular & decaffeinated coffee & teas

Cold lunch sandwiches include one choice of salad: Pasta salad, fruit salad, four bean salad, carrot raisin cashew salad, asian slaw, red skin potato salad or bags of gourmet potato chips, chef's choice dessert, freshly brewed regular & decaffeinated coffee & teas

Grilled Chicken Caesar Salad\$10.25
Chicken breast grilled and then sliced and tossed with parmesan, croutons, crispy romaine and creamy caesar dressing

Spinach Salad with Grilled Chicken\$10.75
Chopped greens with bacon, roasted garlic, balsamic and mandarin oranges

Cobb Salad\$10.95
Chopped greens with bleu cheese, tomato, bacon, chicken and egg

Asian Salmon Salad\$12.50
Fresh grilled salmon served atop a bed of greens with tomato, garden vegetables, cucumber and a ginger sesame vinaigrette

BBQ Beef Sandwich\$10.25
Grilled shredded beef smothered in BBQ sauce served on a bun and topped with monterrey jack cheese

BBQ Chicken Sandwich\$10.95
Grilled chicken breast smothered in BBQ sauce served on a bun and topped with monterrey jack cheese

Chicken Pita Sandwich
with Potato Salad\$10.50
Chicken with a spicy mediterranean dressing stuffed in pita bread

Turkey Club Croissant
with Potato Salad\$10.50
Sliced turkey breast, smoked bacon, and swiss cheese with lettuce and tomato

Grilled Chicken Wrap
with Potato Salad\$10.95
Grilled chicken with greens wrapped in a flour tortilla

Pesto Chicken Salad Croissant
with Potato Salad\$10.95
Pulled chicken tossed with fresh basil pesto and served with tomato, onion, and lettuce

Rib-Eye Steak Sandwich\$13.00
Grilled to medium and served open face with horseradish cream sauce

HOT ENTRÉES

Meat Lasagna\$10.50
Accompanied with garlic bread

Hot Roast Beef\$10.95
Mashed potatoes piled with sliced roast beef and brown gravy

Meatloaf\$10.95
Accompanied with mashed potatoes and beef gravy

Chicken and Broccoli\$11.50
Chicken Breast with broccoli in a home made cheese sauce

Roast Beef\$11.50
Thin sliced, served with mushroom gravy

Chicken Sauté\$12.50
Chicken breast sautéed with tomatoes and roasted garlic in a pesto cream sauce

Pork Loin\$12.50
Loin of pork rubbed with spices then oven roasted, with mustard and mushroom sauce

Grilled Atlantic Salmon\$14.95
Fresh Atlantic salmon grilled and topped with white wine and lemon sauce

Desserts\$3.50
*Single-layer Cake
Assorted Cheesecakes
Assorted Cookies
Carrot Cake
Brownies
Apple or Cherry Pie*

HORS D'OEUVRES TRAYS

(Priced per 50 pieces)

Assorted Bruschetta.....	\$55.00
Spring Rolls.....	\$55.00
Assorted Handmade Pizza Wedges up to 200 pcs	\$70.00
BBQ Cocktail Franks	\$70.00
Pork and Vegetable Egg rolls	\$70.00
BLT Rolls	\$75.00
Turkey Rolls	\$75.00
Swedish or Southwestern BBQ Meatballs	\$75.00
Black Bean and Chicken Rolls	\$80.00
Chicken Potstickers	\$80.00
Crab Cakes	\$95.00
Sesame or Buffalo Chicken Wings	\$95.00
Spinach Triangles	\$95.00
Chicken Skewers in Peanut Sauce	\$105.00
Coconut Shrimp	\$110.00
Shrimp Cocktail	\$110.00

DIPS

(Accompanied by chips and crackers.
\$2.95 per person)

Artichoke <i>Artichoke hearts and spinach, parmesan, herbed mayonnaise and sour cream</i>
Guacamole (spring and summer only) <i>Freshly made; served with tortilla chips only</i>
Pico de Gallo Salsa <i>Tomato, red onion, cilantro, and lime; served with fresh chips only</i>
Basil Pesto Ranch <i>Ranch spices blended with sour cream and homemade basil pesto</i>

PLATTERS

(Priced per platter. Serves 50 people)

Garden Vegetables.....	\$125.00
<i>Fresh seasonal vegetables served with roasted onion ranch dip</i>	
Baked Brie.....	\$125.00
<i>Wrapped in puff pastry and baked in the oven</i>	
Seasonal Fresh Fruit and Berry Display. .	\$135.00
Domestic Cheeses and Crackers.....	\$150.00
<i>Selection of domestic cheeses</i>	
Sliced Meat & Imported Cheese Platter ..	\$175.00
<i>Freshly sliced meats with imported cheeses and table wafers</i>	
Smoked Salmon	\$175.00
<i>With water crackers, capers, mustard sauce and red onion</i>	

THE CARVING BOARD

Served with Cocktail Buns. Priced per person.

*Roast Loin of Pork	\$5.50
<i>Boneless pork loin, served with honey mustard sauce</i>	
*Breast of Turkey	\$5.50
<i>Oven roasted, all white meat, served with gravy</i>	
*Brown Sugar Pit Ham	\$5.50
<i>Bone-in ham, glazed with brown sugar and presented with a honey mustard sauce</i>	
*Steamship Round	\$5.95
<i>Slow cooked leg of beef with horseradish cream sauce</i>	
*Prime Rib of Beef	\$8.50
<i>Slow roasted then hand carved with horseradish sauce</i>	
*\$50 carving fee applies.	

DINNER BANQUET BUFFET PACKAGES

(\$100 Chef Fee for groups less than 30)

Includes:

Freshly baked rolls & butter

Fresh seasonal vegetable

Regular coffee & decaffeinated coffee and teas

The Main Street \$19.95

Your choice of one salad, one main attraction, two accompaniments and one dessert

The Platte River \$22.95

Your choice of two salads, two main attractions, two accompaniments, and one dessert

The Salt Valley \$25.95

Your choice of one dip selection, two salads, one platter, two main attractions, two accompaniments, and one dessert selection

*The Gridiron \$29.95

Your choice of one dip selection, two salads, one platter, two main attractions, one carving board selection, two accompaniments and one dessert selection

*The Haymarket \$33.95

Your choice of two introductions, one dip selection, two salads, one platter, three main attractions, two carving board selections, two accompaniments and two dessert selections

*\$50 carving fee applies.

INTRODUCTIONS

Assorted Bruschetta

Assorted Handmade Pizza Wedges

BBQ Cocktail Franks

Black Bean and Chicken Rolls

BLT Rolls

Chicken Potstickers

Crab Cakes

Peanut Chicken Skewers

Pork and Vegetable Egg rolls

Turkey Rolls

Buffalo Hot Wings

Sweet & Spicy Wings

Shrimp Cocktail

Spinach Triangles

Spring Rolls

Swedish or BBQ Meatballs

DIPS

Served with crackers and tortilla chips

Spinach and artichoke

Artichoke hearts and chives, parmesan, herbed mayonnaise and sour cream

Guacamole (spring and summer only)

Freshly made; served with tortilla chips only

Pico de Gallo Salsa

Tomato, cilantro, red onion, lime; served with tortilla chips only

Basil Pesto Ranch

Ranch spices blended with sour cream and homemade basil pesto

SALADS

Classic Caesar

Romaine leaves with garlic and herb croutons, fresh shredded parmesan, and our own house recipe Caesar dressing

Field Greens

Garden fresh spring mix with our house vinaigrette

Red Skinned Potato Salad

Red skin potato blended with mayonnaise, celery, chopped hard boiled eggs and dijon mustard

Ripe Tomato and Mozzarella

Sliced hothouse tomatoes with fresh mozzarella, balsamic, olive oil and fresh herbs

Greek Salad

Field greens, cucumber tossed with feta cheese, red onions, kalamata olives, sweet pepper vinaigrette and fresh parmesan

Vegetable Pasta Salad

Penne pasta tossed with spinach, parmesan, red onions, artichoke, garden vegetables and olive oil

Pesto Pasta Salad

Assorted vegetables with penne pasta in a pesto dressing

MAIN ATTRACTIONS

Grilled Chicken Breast

Chicken breast marinated in fresh herbs and olive oil, grilled and served with a mushroom and caramelized onion sauce

Chicken in Five Cheeses

Sauteed chicken blended with a five cheese sauce

Pesto Chicken

Chicken breast sautéed with tomatoes and roasted garlic in basil pesto cream sauce

Pork Loin

Loin of pork rubbed with spices then oven roasted, with dijon mustard mushroom sauce

Pork Chops

Center cut boneless pork chops, spice rubbed and flame roasted and served with apple sauce

Mahi-Mahi

Grilled pacific mahi-mahi served with fresh pineapple salsa

Grilled Salmon

Atlantic salmon grilled with white wine sauce

Roast Beef

Thin sliced and served with au jus

Meat Loaf

Fresh ground beef, sweet peppers, grilled onions, mushrooms and tomato glaze

Beef Tips

Sauteed tips of beef with a roasted garlic thyme brown sauce

Vegetarian Lasagna

Garden vegetables layered between wide egg noodles and mozzarella cheese

Pasta Primavera

Vegetables tossed with fresh marinara and pasta

PLATTERS

Seasonal Fresh Fruit and Berry Display

Sliced Meat and Cheese Platter

Freshly sliced premium meats with cheeses and table wafers

Garden Vegetable Crudités

Fresh vegetables served with pesto ranch dip

Domestic Cheeses

Selection of domestic cheeses

Baked Brie

Wrapped in puff pastry and baked in the oven

Smoked Salmon

Hickory smoked Atlantic salmon served with capers, red onion and lemon

THE CARVING BOARD

Roast Loin of Pork

Boneless pork loin, served with honey mustard sauce

Breast of Turkey

Oven roasted, all white meat, served with gravy

Brown Sugar Pit Ham

Bone-in ham, glazed with brown sugar and presented with mustard cream sauce

Steamship Round

Slow cooked leg of beef with horseradish cream sauce

Prime Rib of Beef

Aged prime rib of certified angus beef, roasted and served with horseradish cream

ACCOMPANIMENTS

Rice Pilaf

Wild Rice Blend

Baked Potato

Garlic Mashed Potatoes

Cheddar Mashed Potatoes

Homestyle Mashed Potatoes

Roasted Red Potatoes

Scalloped Potatoes

Corn O'Brien

Green Beans Almondine

Honey Glazed Carrots

Seasonal Vegetable Medley

Steamed Broccoli

DESSERTS AND SWEETS

Assorted Pies

Assorted Cakes

Assorted Cheesecakes

PLATED DINNER

(Includes choice of salad and dessert, fresh seasonal vegetables, chef's choice of starch, freshly baked rolls & butter, freshly brewed regular & decaffeinated coffee and tea)

APPETIZERS

(\$5.00 per person)

Jumbo Shrimp Cocktail With Cocktail Sauce
Crab Cakes With Lemon Garlic Mayo
Peanut Chicken Skewers
Assorted Bruschetta
Sherried Scallops with Puff Pastry
Shrimp Salad Stuffed Tomato

SALAD

(Included)

Classic Caesar
Crisp romaine, garlic and herb croutons, fresh shredded parmesan, and our own house recipe Caesar dressing

Field Greens
Garden fresh spring mix with house vinaigrette

Spinach Salad
Fresh spinach tossed with mandarin oranges, almonds and balsamic vinaigrette

Fresh Fruit Compote
Diced fresh fruit tossed with fruit juice and garnished with mint leaves

Greek Salad
Field greens, fresh tomato and cucumber, tossed with fresh tomato, feta cheese, red onions, olive oil, herb vinaigrette and fresh parmesan

MAIN ATTRACTIONS

(Served with Chef's Selection of Sides)

Marsala Chicken \$17.95
Grilled chicken topped with mushrooms in light marsala sauce

Grilled Chicken \$17.95
Chicken breast marinated in fresh herbs and olive oil, grilled and served with a mushroom and caramelized onion sauce

Pesto Chicken \$18.95
Chicken breast sautéed with tomatoes and roasted garlic in a basil pesto cream sauce

Pork Loin. \$17.95
Loin of pork rubbed with spices then oven roasted, with a roasted garlic and artichoke sauce

Pork Chops. \$17.25
Grilled and marinated center cut, bone-in, pork chop

Mahi Mahi \$21.95
Grilled pacific mahi-mahi served with fresh pineapple salsa

Atlantic Salmon. \$21.95
Grilled Atlantic salmon with white wine and lemon sauce

Top Sirloin, 8 oz \$23.95
Top sirloin steak with a slightly thickened pan jus

Tenderloin of Beef, 8 oz \$28.95
Tenderloin of beef grilled and served with an herbal butter

New York Strip \$28.95
New York Strip rubbed with fresh cracked pepper and kosher salt, pan-seared, and served in a roasted tomato demi-glace

Veal Chop \$32.95
Veal chop with shiitake mushroom jus

Angus Prime Rib, 10 oz natural jus. \$24.95

Portabello Ravioli with pesto cream ... \$16.95

DUET ENTRÉES

Beef Tenderloin and Salmon \$36.00
Certified angus beef paired with Atlantic salmon

Beef Tenderloin and Tequila-Lime Shrimp Kabobs \$36.00
Certified angus beef and marinated gulf shrimp

Beef Tenderloin and Tequila-Lime Chicken Kabobs \$34.00
Certified angus beef and skewered chicken

PREMIUM DESSERTS

(\$4.50 per person)

Carrot Cake
Chocolate Lava Cake
Chocolate Mousse Cake
Tiramisu
Cheesecake Assorted
Turtle Cheesecake

CASH BAR

Domestic Beer	\$4.50
Imported Beer	\$5.50
Wine by the glass	\$5.50
House Brands	\$5.00
Select Brands.	\$5.50
Premium Brands	\$6.50
Super Premium Brands	\$7.00

HOST BAR

Domestic Beer	\$4.00
Imported Beer	\$5.00
Wine by the glass	\$5.00
House Brands	\$5.00
Select Brands.	\$5.00
Premium Brands	\$6.00
Super Premium Brands	\$6.00

WINE AND CHAMPAGNE

Chardonnay, Cabernet, Merlot or White Zinfandel	\$24.00
Champagne	\$30.00
Non-alcoholic wine or champagne.	\$22.00

HOSTED DRINK TICKETS

Includes house, select, premium brands, wine by the glass, and domestic or imported beer . . \$5.00

HOSTED KEG BEER

Domestic Keg	\$290.00
<i>Budweiser, Bud Light, Miller Lite, Coors Light</i> <i>Imported and micro brew available at market price</i>	

PUNCH SELECTIONS

Non-alcoholic Fruit Punch . .	\$21.00 per gallon
Champagne Fruit Punch	\$27.00 per gallon
Tropical Rum Punch	\$38.00 per gallon

A LA CART BEVERAGES

<i>Priced per gallon</i>	
Pink Lemonade	\$21.00
Coffee or Tea.	\$21.00
Juice (Apple, Orange, Cranberry).	\$25.00

<i>Priced per drink</i>	
Assorted Soda.	\$1.50
<i>Coke, Diet Coke, Sprite, Dr. Pepper</i>	

Assorted Drinks	\$2.50
<i>Lemonade, bottled water, Powerade</i>	

The Holiday Inn Catering team looks forward to helping you plan the perfect function. Should you desire items not found on our menu the Executive Chef can customize a menu for your specific needs.

Food and Beverage

All items served in our banquet rooms must be provided by our kitchen. Menu prices do not include sales tax and gratuity. All food and beverage prices are subject to gratuity and sales tax. All remaining food at the end of a function remains property of the hotel. All public meeting space in the hotel is under the hotel's liquor license. For that reason all beverages must be provided by and served by a hotel employee. Guests are not allowed to bring in their own alcoholic beverages to meeting rooms. Specialty wines that are not available to the hotel for purchase may be brought in with approval by the Catering Manager and are subject to a corkage fee. A private event can be terminated if hotel management deems necessary due to license violation.

Electrical and Audio Visual

The hotel offers a wide selection of on site audio and visual equipment and service for rental. Outside equipment can be used with approval from the Catering Manager. The hotel will not provide service to equipment not provided by the hotel. Non-hotel equipment is the responsibility of the guest.

Room and Setup Fee

Banquet rooms are assigned according to guaranteed number of guests. The hotel reserves the right to reassign banquet rooms if there are fluctuations in anticipated number of guests. Groups requiring specific rooms may request a do not move order with their Catering Manager.

Guarantee Agreement

The hotel requires a 3 business day guarantee for attendance at all functions. The final bill is based on guaranteed numbers plus extra attendees. Our banquet kitchen prepares meals based on your guaranteed numbers. Our kitchen will make every effort to provide additional meals to added guests. In the event we do not receive a guarantee the original guest count on the catering contract will be used in its place.

Lost and Found

The hotel assumes no liability for items left in your banquet room prior to or following your event. Security arrangements should be made for all items prior to day of function. Lost and found at the hotel is handled through the Housekeeping department and they can be reached during normal business hours to check for missing items.

Parking

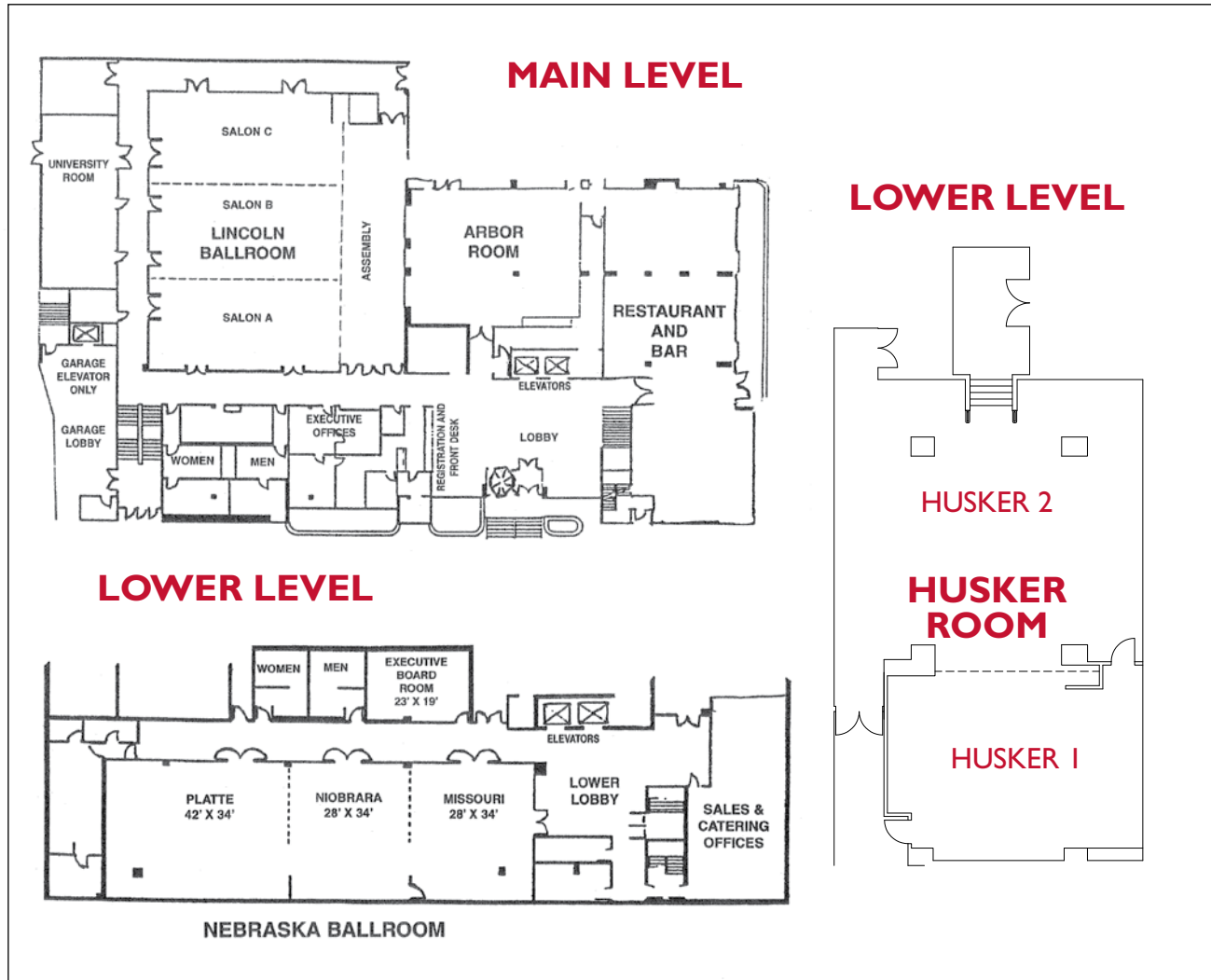
The hotel is not responsible for loss or damage to vehicles or their contents while being parked in our attached garage. The hotel does not guarantee parking to function guests.

AUDIO VISUAL PRICE LIST

Flipchart package (markers, paper)	\$30.00
Easel	\$10.00
Power Strip or Extension cord.	\$8.00
AV Cart.	\$20.00
Conference Phone	\$50.00
Phone Line	\$15.00
PowerPoint Wireless Presenter	\$50.00
LCD Projector	\$220.00

Patch into house sound	\$15.00
Wireless Access Point and Router	\$350.00
Wired Microphone.	\$25.00
Wireless Handheld Microphone.	\$65.00
Wireless Lavalier Microphone	\$65.00
DVD Player with remote	\$40.00
TV/DVD combo	\$100.00

HOTEL LAYOUT



ROOM	THEATER	CLASSROOM	BANQUET	CONFERENCE	SQUARE FOOTAGE	DIMENSIONS
Lincoln Ballroom	575	300	500	NA	5,555	79' x 76' 6"
Salon A	125	48	80	40	1,441	54' 6" x 26' 4"
Salon B	125	48	80	40	1,441	54' 6" x 26' 4"
Salon C	125	60	80	40	1,441	54' 6" x 26' 4"
Assembly	100	50	70	30	1,242	18' x 69'
Arbor Room	150	65	150	42	1,850	37' x 50'
University Room	100	36	80	30	916	49' 4" x 18' 6"
Nebraska Ballroom	300	170	240	NA	3,332	98' x 34'
Missouri Room	70	32	60	25	952	28' x 32'
Niobrara Room	70	32	60	25	952	28' x 34'
Platte Room	125	50	90	32	1,411	42' x 34'
Executive Boardroom	NA	NA	12	12	432	23' x 19'
Husker Room 1	80	38	50	20	744	24' x 31'
Husker Room 2	112	48	80	30	1,517	37' x 41'





Holiday Inn

141 North 9th Street • Lincoln, NE 68508
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