



**Holiday Inn**<sup>®</sup>

CONTINENTAL BREAKFAST AND BREAKS

### **Continental Breakfast & Breaks**

#### **CLASSIC CONTINENTAL BREAKFAST**

Chilled Juices, Fresh Fruit  
Variety of Breakfast Pastries, Muffins, Breads  
Coffee, Decaf, Herbal Teas  
\$13

#### **HEALTHY START**

Chilled Juices, Sliced Fresh Fruit  
Fresh Assorted Bagels with Cream Cheese, Muffins, Breads  
English Muffin with Egg and Cheese  
Assorted Greek Yogurts and Granola  
Coffee, Decaf and Herbal Teas  
\$16

#### **HOT BREAKFAST ADDITIONS....**

Egg and Cheese Bagel Sandwiches with Bacon Strips..... \$4 per person  
Ham and Cheese Mini Omelet .....\$4 per person  
Oatmeal with Brown Sugar, Raisins, Craisins, Cinnamon .....\$2 per person  
Spinach, Mushroom, Sausage, Onion and Cheddar Jack Cheese Frittata..... \$45 serves 20  
Hard Boiled Eggs..... \$10 per dozen  
English Muffins with Seasoned Avocado Spread and Diced Tomatoes..... \$4 per person  
Assorted Yogurts, Granola, Fresh Fruit, Berries, Dried Fruit, Honey and Cinnamon..... \$4 per person

#### **THE GARDEN BREAK**

Vegetable Crudit  with Pita Chips  
Red Pepper and Traditional Hummus, House-made French Onion and Ranch Dip  
Iced Tea and Lemonade  
\$10

#### **BALLPARK BREAK**

Hot Pretzel Sticks, Mini Hot Dogs  
Stadium Mustard and Nacho Cheese Sauce, Individual Bags of Popcorn, Cracker Jack  
Iced Tea and Lemonade  
\$12

#### **SWEET TOOTH BREAK**

Assorted Flavored Dessert Bars, Blondies, Brownies,  
Coffee, Decaf, Herbal Teas and Iced Tea  
\$11

#### **SALSA BAR**

Tri-Color Corn Tortilla Chips, Tomato Salsa, Roasted Corn and Black Bean Salsa,  
Guacamole, Nacho Cheese, Jalapenos, Scallions, Black Olives  
Iced Tea and Lemonade  
\$11

A LA CARTE BREAKS

## A la Carte Breaks

Sliced Fresh Fruit .....	\$4 per person
Variety of Breakfast Pastries, Muffins and Breads .....	\$30 per dozen
Assorted Bagels with Cream Cheese and Preserves .....	\$30 per dozen
Assorted Yogurt .....	\$3 each
Assorted Granola and Protein Bars .....	\$2.50 each
Whole Fruit.....	\$2.50 each
Bagel Egg and Cheese Sandwiches with Bacon Strips .....	\$4 each
English Muffins with Scrambled Eggs, Cheese and Sausage .....	\$4 each
Hard Boiled Eggs .....	\$10 per dozen
Fresh Baked Cookies .....	\$28 per dozen
Fudge Nut Brownies and Blondies .....	\$28 per dozen
Assorted Dessert Bars .....	\$28 per dozen
Ice Cream Novelties – Drumsticks, Ice Cream Sandwiches, Fudgesicle .....	\$35 per dozen
Pretzels, Chips, Fritos, Popcorn by the Bag .....	\$2.50 each
Hot Pretzel Sticks with Stadium Mustard .....	\$26 per dozen
Tortilla Chips and Salsa (serves 8) .....	\$15 per pound
Garden Vegetable Display with Ranch and French Onion Dips .....	\$5 per person
Assorted Cheese and Cracker Display .....	\$6 per person
Antipasto Display (minimum 25) .....	\$7 per person
Trail Mix .....	\$15 per pound

## Beverages

4 Hr. Coffee, Herbal Teas, Soft Drinks and Sparkling Flavored Waters .....	\$7 per person
8 Hr. Coffee, Herbal Teas, Soft Drinks and Sparkling Flavored Waters .....	\$13 per person
Assorted Bottled Juices .....	\$3 each
Coffee, Decaf, Herbal Teas .....	\$35 per gallon
Assorted Soft Drinks and Bottled Waters .....	\$3 each
Red Bull Energy Drink .....	\$5 each
Flavored Bottled Iced Teas and Sparkling Flavored Waters .....	\$4 each
Iced Tea and Lemonade .....	\$24 per gallon
Tropical Fruit Punch .....	\$24 per gallon

## **Breakfast Buffets**

### **SUNRISE BUFFET**

(minimum 30 persons)

Chilled Juices, Fresh Fruit  
Variety of Breakfast Pastries, Muffins, Breads  
Scrambled Eggs with Side of Salsa  
Cinnamon French Toast with Syrup  
Breakfast Potatoes  
Crisp Bacon and Sausage  
Coffee, Decaf, Herbal Teas  
\$20

### **WORLD CLASS BRUNCH**

(Minimum 40 persons)

Chilled Juices, Fresh Fruit  
Assorted Muffins, Breakfast Breads and Rolls  
Tossed Garden Salad with Assorted Dressings  
Scrambled Eggs with Side of Salsa  
Waffles with Assorted Fruit Toppings, Chocolate and Caramel Drizzle, Whipped Cream and Maple Syrup  
Breakfast Potatoes  
Crisp Bacon and Sausage  
***Includes Seasonal Vegetable and Choice of One Entrée....***  
Pretzel Chicken, Parmesan Encrusted White Fish, Glazed Sliced Ham, Tuscan Chicken, Pasta Primavera,  
Portobello Chicken, Bourbon Glazed London Broil  
Coffee, Decaf, Herbal Teas  
\$28  
Add 2nd Entrée..... \$4 per person

### **BREAKFAST BUFFET ADDITIONS....**

(minimum 30 ppl)

Oatmeal with Brown Sugar, Raisins, Craisins, Cinnamon .....\$2 per person  
Spinach, Mushroom, Sausage, Onion & Cheddar Jack Cheese Frittata..... \$65 serves 30  
English Muffins with Seasoned Avocado Spread and Diced Tomatoes..... \$4 per person  
Assorted Yogurts, Granola, Fresh Fruit, Berries, Dried Fruit, Honey and Cinnamon..... \$4 per person

LUNCH SELECTIONS

## Lunch Selections

All Entrées will include choice of Salad,  
Seasonal Vegetable, Side Dish and Dessert  
Rolls and Butter  
Coffee, Decaf, Herbal Teas, Iced Tea

### SEAFOOD

#### **BOURBON SALMON (GF)**

Pan Seared Salmon Filet with a Citrus Bourbon Glaze  
\$25

#### **CHEF'S SPECIALITY APRICOT SALMON (GF)**

Salmon Filet with an Apricot Mustard Glaze  
\$25

#### **PARMESAN ENCRUSTED WHITE FISH**

Baked White Fish with a Parmesan Lemon Crust  
\$22

### POULTRY

#### **BRUSCHETTA CHICKEN (GF)**

Grilled Chicken with a Fresh Tomato Basil  
Bruschetta topping  
\$19

#### **PRETZEL CHICKEN**

Boneless Breast of Chicken with a Pretzel Crust and  
Dijon Mustard Sauce  
\$20

#### **TUSCAN CHICKEN**

Breast of Chicken finished with Artichokes, Spinach and  
Sun-Dried Tomatoes topped with a  
Lemon Beurre Blanc Sauce  
\$21

#### **CHICKEN CORDON BLEU**

Layered Breaded Chicken with a Mustard Morney Sauce  
topped with Crispy Prosciutto  
\$21

#### **CHICKEN BIANCA**

Sautéed Breast of Chicken presented with a Romano and Fresh  
Basil Marinara Sauce topped with Spinach and Pancetta  
\$21

#### **PORTOBELLO CHICKEN**

Roasted Chicken Breast finished with Sun-Dried Tomato  
Portobello Sherry Cream Sauce  
\$21

### BEEF

#### **BOURBON GLAZED LONDON BROIL (GF)**

Marinated Flank Steak Thinly Sliced with a Rich Bourbon Glaze  
\$23

#### **GRILLED SIRLOIN STEAK**

Grilled Sirloin Steak with a Port Wine Red Onion Demi-Glaze  
\$24

#### **BRAISED BEEF POT ROAST**

with Celery, Carrots, and Cabbage served over  
Mashed Potatoes  
\$23

#### **BEEF BOURGUIGNON**

Beef Tips, Carrots and Mushrooms  
simmered in a Red Wine Sauce served over Mashed Potatoes  
\$24

#### **TEXAS-STYLE BEEF BRISKET**

Seasoned in a Unique Blend of Texas Seasoning, Slow Roasted  
and Sliced Thin, topped with a Rich Beef Gravy  
\$23

### PASTA & VEGETARIAN

#### **STACKED EGGPLANT PARMESAN**

Baked Eggplant with Marinara Sauce and  
Parmesan Cheese  
\$19

#### **GRILLED EGGPLANT BRUSCHETTA (GF)**

Lightly Seasoned Eggplant with a Fresh Tomato Bruschetta  
finished with a Balsamic Glaze  
\$19

#### **PENNE CHICKEN BROCCOLINI**

Penne Pasta tossed with Broccoli, Alfredo and Romano  
Cheese Sauce topped with Grilled Chicken Breast  
\$20

#### **PASTA PRIMAVERA**

Penne Pasta tossed with Zucchini, Yellow Squash, Onions,  
Tomatoes in a Beurre Blanc Sauce topped with Parmesan Cheese  
and Fresh Herbs  
\$18

#### **VEGETABLE OR MEAT LASAGNA**

In a Rich Sauce with Mozzarella Cheese and Garlic Toast  
\$19

## **Lunch Buffets**

*Beverage Service includes Coffee, Decaf,  
Herbal Teas, Iced Tea*

### **SPECIALITY SOUP SELECTION**

\$3

### **INTERCONTINENTAL**

(Minimum 40 people)

Tossed Garden Salad with Assorted Dressings and One Seasonal Salad  
Assorted Rolls and Butter

### **Choice of Two Entrée Selections...**

Tuscan Chicken, Chicken Marsala, Pretzel Chicken, Chicken Portobello, Bruschetta Chicken,  
Roasted Pork Loin with Apple Cider Demi, Bourbon Glazed London Broil, Braised Beef Pot Roast,  
Texas Style Beef Brisket, Beef Bourguignon, Eggplant Parmesan, Vegetable or Meat Lasagna  
Parmesan Encrusted White Fish, Penne Chicken Broccolini

### **Includes Seasonal Vegetable and Choice of One Side Selection....**

Loaded Mashed Potatoes, Potato Trio, Garlic or Plain Mashed Potatoes,  
Oven Roasted Redskin Potatoes, Parsley Buttered Yukon Gold Potatoes,  
Creamy Herb Risotto, Wild Rice, Penne Pasta with a Rosé or Alfredo Sauce

Buffet includes Assorted Dessert Display

\$25

### **EXECUTIVE'S CHOICE**

(Minimum 25 people)

Sliced Turkey Breast, Ham, Roast Beef, Salami, Tuna Salad  
Old Fashioned Potato Salad, Pasta Salad, Cole Slaw  
Assorted Cheeses, Assorted Breads, Rolls and Mini Croissants, Relishes and Condiments  
Cookies and Brownies

\$22

### **LIGHT LUNCH WRAP AND SANDWICH BUFFET**

(Minimum 25 people)

Pasta Salad, Broccoli Salad, Fresh Fruit

Selection of up to Three:

Turkey Wrap: Shaved Smoked Turkey Breast, Provolone Cheese, Lettuce, Tomato with Dressing on the side

Steak Wrap: Grilled Steak, Provolone Cheese, Caramelized Onions, Lettuce, Tomatoes and Steak Sauce

Vegetarian: Spinach Wrap with Grilled Marinated Vegetables

Italian Sub: Ham, Salami, Pepperoni, Cheese, Lettuce, Tomatoes and Onions

Chicken Salad: Classic Chicken Salad with Grapes on a Croissant

Greek Salad (GF): Fresh Romaine Greens, Kalamata Olives, Cucumbers, Tomatoes, Chickpeas, Feta Cheese,

Grilled Chicken on top with Balsamic Dressing

Assorted Dessert Bars

\$21

### **SOUTHERN BACKYARD BARBEQUE**

(Minimum 40 people)

All American Macaroni Salad, Cole Slaw

Fried Chicken, Southern Style Pulled Pork, Baked Beans, Spicy Jo Jo Wedge Fries, Corn O'Brien,

Dinner Rolls and Corn Bread

Assorted Pies

\$23

**SOUTH OF THE BORDER**

(Minimum 25 people)

Taco Bar with Hard and Soft Shells, Seasoned Ground Meat,  
Chicken Fajita with Peppers and Onions,  
Cilantro Lime Rice, Refried Beans, Lettuce, Tomatoes, Cheddar Cheese,  
Salsa, Sour Cream and Guacamole with Tortilla Chips  
Churros  
\$23

**SOUP & SALAD BUFFET**

(Minimum 25 people)

Two Seasonal Soup Selections  
Tossed Garden Salad and Caesar Salad with Assorted Dressings, and Toppings  
Asian Noodle Salad  
Grilled Beef and Chicken Strips, Assorted Rolls  
Variety of Dessert Bars  
\$21

**LIGHT LUNCHEONS**

**WORKING LUNCHESES**

(Maximum 3 Boxed Lunch Selections)

Boxed lunches designed to be delivered directly to your meeting room for a working lunch.  
All lunches served with Kettle Chips, Cookie, Whole Fruit, Assorted Soft Drinks and Sparkling Waters  
\$20

**CLUB CROISSANT**

Sliced Rotisserie Turkey, Crisp Bacon, Swiss Cheese, Lettuce and Tomato

**TURKEY WRAP**

Shaved Smoked Turkey Breast, Provolone Cheese, Lettuce, Tomato with Condiments on the side

**STEAK WRAP**

Grilled Steak, Provolone Cheese, Caramelized Onions, Lettuce, Tomatoes and Steak Sauce

**VEGETARIAN**

Spinach Wrap with Grilled Marinated Vegetables

**ITALIAN SUB**

Ham, Salami, Pepperoni, Cheese, Lettuce, Tomato and Onions

**CHICKEN SALAD**

Chicken and Grape Salad on a Croissant

**GREEK SALAD (GF)**

Fresh Romaine Greens, Kalamata Olives, Cucumbers, Tomatoes, Chickpeas, Feta Cheese with  
Grilled Chicken and Balsamic Dressing

## Dinner Selections

All Entrées will include choice of Salad, Seasonal Vegetable,  
Side Dish and Dessert, Rolls and Butter  
Coffee, Decaf, Herbal Teas, Iced Tea

DINNER SELECTIONS

### SEAFOOD

#### **BOURBON SALMON (GF)**

Pan Seared Salmon Filet with a Citrus Bourbon Glaze  
\$32

#### **CHEF'S SPECIALITY APRICOT SALMON (GF)**

Salmon Filet with an Apricot Mustard Glaze  
\$32

#### **PARMESAN ENCRUSTED WHITE FISH**

Baked White Fish with a Parmesan Lemon Crust  
\$31

### POULTRY

#### **PRETZEL CHICKEN**

Boneless Breast of Chicken with a Pretzel Crust  
and Dijon Mustard Sauce  
\$29

#### **CHICKEN CORDON BLEU**

Layered Breaded Chicken with a  
Mustard Morney Sauce topped with Crispy Prosciutto  
\$29

#### **TUSCAN CHICKEN**

Chicken Breast with Artichokes, Spinach and Sun-Dried  
Tomatoes with Lemon Beurre Blanc  
\$29

#### **CHICKEN MARSALA**

Chicken Breast finished with a Classic Marsala Wine Sauce  
\$29

#### **CHICKEN BIANCA**

Sautéed Breast of Chicken presented with a  
Romano and Fresh Basil Marinara Sauce  
topped with Spinach and Pancetta  
\$29

#### **PORTOBELLO CHICKEN**

Roasted Chicken Breast finished with Sun-Dried Tomato  
Portobello Sherry Cream Sauce  
\$29

### DUET ENTRÉE SELECTION

#### **BEEF TENDERLOIN FILET & CHICKEN MARSALA**

Herb Dusted and Slow Roasted Tenderloin Filet  
paired with Classic Chicken Marsala  
\$42

### BEEF

#### **BRAISED BEEF POT ROAST**

with Celery, Carrots and Cabbage served over  
Garlic Redskin Mashed Potatoes  
\$29

#### **BRAISED SHORT RIBS**

Beef Short Ribs with a  
Cabernet Demi Reduction  
\$31

#### **GRILLED SIRLOIN**

Grilled Sirloin with a Port Wine Red Onion Reduction  
\$31

#### **TEXAS-STYLE BEEF BRISKET**

Seasoned in a Unique Blend of Texas Seasoning  
Slow Roasted and Sliced Thin  
topped with a Rich Beef Gravy  
\$31

#### **BEEF FILET**

Herbed Encrusted Beef Tenderloin Filet  
with a Cabernet Demi Reduction  
\$40

### PASTA/VEGETARIAN

#### **PASTA PRIMAVERA**

Penne Tossed Pasta with Zucchini, Yellow Squash  
Onions, Tomatoes in a Beurre Blanc Sauce topped with  
Grilled Chicken Breast  
\$25

#### **PENNE CHICKEN BROCCOLINI**

Penne Pasta tossed with Broccoli, Alfredo and Romano  
Cheese Sauce topped with Grilled Chicken Breast  
\$26

#### **GRILLED EGGPLANT BRUSHETTA (GF)**

Lightly Seasoned Eggplant with a Fresh  
Tomato Bruschetta finished with a Balsamic Glaze  
\$26

#### **STACKED EGGPLANT PARMESAN**

Baked Eggplant with Marinara Sauce  
and Parmesan Cheese  
\$25

## ***Dinner Buffet***

(50-person minimum)

Beverage Service includes Coffee, Decaf, Herbal Teas and Iced Tea

## **SEVILLE BUFFET**

Tossed Garden Salad with Choice of Dressing and Chef's Selection of Two Seasonal Salads

### ***Choice of Two Entrées ...***

Tuscan Chicken, Pretzel Chicken, Portobello Chicken, Chicken Marsala,  
Bourbon Glazed London Broil, Braised Beef Pot Roast, Texas-Style Beef Brisket,  
Pork Loin with Apple Cider Demi, Parmesan Encrusted White Fish,  
Eggplant Parmesan, Penne Chicken Broccolini

### ***Seasonal Vegetable and Choice of Two Accompaniments....***

Loaded Mashed Potatoes, Potato Trio, Garlic or Plain Mashed Potatoes, Oven Roasted Redskin Potatoes,  
Parsley Buttered Yukon Gold Potatoes, Wild Rice, Creamy Herb Risotto, Penne Pasta with a Rosé or Alfredo Sauce

Fresh Baked Rolls

Buffet includes Assorted Dessert Display

**Two Entrée Selections \$35**

**Three Entrée Selections \$38**

## **PRIME RIB BUFFET**

### ***SALAD BAR***

Caesar Salad and Tossed Salad with Bacon Bits, Shredded Cheese, Cucumbers, Tomatoes, Croutons and Assorted Dressings

### ***Entrée Selections***

Featuring Chef-Carved Prime Rib with Au Jus  
Tuscan Chicken finished with a Lemon Beurre Blanc  
Bourbon Glazed Salmon

### ***Accompaniments***

Pasta Primavera with Zucchini, Yellow Squash, Onions and Tomatoes  
Garlic Mashed Potatoes  
Fresh Green Beans  
Fresh Baked Rolls

Buffet includes Assorted Dessert Display

\$46



## ***Lunch & Dinner Accompaniments***

### **SALAD SELECTION**

Served with Choice of Two Dressings

#### **HOUSE SALAD**

Mixed Greens with Fresh Cucumber, Tomatoes and Croutons

#### **CLASSIC CAESAR SALAD**

Romaine Lettuce with Parmesan Cheese, Croutons and Classic Caesar Dressing

#### **SPRING SALAD**

Spring Lettuce Mix, Raspberries, Feta Cheese, Toasted Pecans and Slice of Red Onion

#### **GREEK SALAD**

Green Salad Topped with Kalamata Olives, Diced Cucumbers, Diced Red Peppers, and Feta Cheese

#### **CRANBERRY AND WALNUT SALAD**

Mixed Greens with Dried Cranberries, Mandarin Oranges and Toasted Walnuts

#### **STRAWBERRY AND MANDARIN ORANGE SALAD**

Fresh Strawberries, Mandarin Oranges and Red Onions on a bed of Mixed Greens

### **SIDE DISH SELECTION**

Loaded Mashed Potatoes, Potato Trio, Garlic or Plain Mashed Potatoes, Oven Roasted Red Skin Potatoes,  
Parsley Buttered Yukon Gold Potatoes, Wild Rice, Creamy Herb Risotto,  
Penne Pasta with a Rosé or Alfredo Sauce, Seasonal Vegetable

### **DESSERT SELECTIONS**

New York Cheesecake, Seasonal Cheesecake, Lemon Chantilly Cake, Carrot Cake with Cream Cheese Frosting,  
Red Velvet Cake, Tuxedo Mousse Cake, Angel Food Cake with Fruit Compote, Tiramisu, Apple Pie with Caramel Drizzle

### **CUSTOM MASON JAR DESSERTS**

Options include Strawberry Cheesecake, Red Velvet, Apple Crumble, Triple Chocolate, Tiramisu

## HORS D'OEUVRES

(per 100 pieces)

### Pimento Mac & Cheese Fritter

\$280

### Mini Pierogies with Sautéed Onion & Sour Cream

\$280

### Skewered Beef (GF) or Chicken Satay with Peanut Sauce

\$285

### Asparagus Risotto Arancini

\$285

### Artichoke Dip (GF) with Pita Chips

\$165

### Mini Beef Meatballs

Vodka Sauce, Sweet Chili Glaze or Whiskey BBQ

\$195

### Spinach Artichoke Stuffed Mushroom Caps

\$250

### Barbacoa Steak Taco

\$300

### Spanakopita

Phyllo Triangles with Spinach and Feta Cheese

\$215

### Teriyaki Pork or Vegetarian Pot Stickers

\$230

### Buffalo Wings (GF)

with Bleu Cheese and Celery

\$220

### Mini Crab Cakes

\$215

### Chicken Fingers

with Honey Mustard, BBQ, Sweet Chili Sauce, and Ranch

\$205

### Breaded Parmesan Artichoke Hearts

\$225

## COLD HORS D'OEUVRES

(serves 75-100 guests)

### Classic Cheese Display

Assorted Cheeses presented with Fresh Fruit, Assorted Crackers and

Crostini

\$270

### Charcuterie Board

Cured Meats, Assorted Cheeses and Crackers Olives, Fruit and Nuts

\$330

### Crudité and Pita Chips

Traditional and Red Pepper Hummus, Ranch and French Onion Dip

\$200

### Caprese Skewers

with Fresh Mozzarella, Grape Tomato, Fresh Basil

\$215

### Antipasto Skewers with Italian Meats and Cheese

\$225

### Jumbo Shrimp Cocktail

with Cocktail Sauce and Fresh Lemon

\$295

### Salsa Bar

Tri-Color Corn Tortilla Chips, Tomato Salsa,

Roasted Corn and Black Bean Salsa,

Guacamole, Nacho Cheese,

Jalapenos, Scallions and Black Olives

\$200

### Bruschetta with Fresh Tomato and Basil

\$200

### Fresh Fruit Kabobs with Hawaiian Dipping Sauce

\$220

### Assorted Finger Sandwiches

with Egg Salad, Tuna Salad and Chicken Salad

\$210

### **Station Specialties**

Ordered with Additional Hors d'Oeuvres Selections  
(Minimum 50 Guests)

**ROASTED TOP ROUND OF BEEF**  
with an Herb Mayonnaise and  
Dijon Mustard served with Mini Rolls  
\$9 per person

**WHOLE TURKEY BREAST**  
with Bistro Sauce and  
Cranberry Mayo served  
with Mini Rolls  
\$7 per person

**BEEF TENDERLOIN**  
with a Creamy Horseradish Sauce  
served with Mini Rolls  
\$11 per person

**SLIDER STATION**  
Choice of 2  
Beef Burgers, Pulled Pork, Mini Fried Chicken or Polish Boy with Assorted Condiments & Toppings  
\$10 per person

**MAC-N-CHEESE STATION**  
Served with Assorted Toppings:  
Bacon, Broccoli, Seasoned Tomatoes, Diced Ham, Scallions  
\$8 per person

**MASHED POTATO BAR**  
Mashed Potatoes and Sweet Potatoes  
Served with Assorted Toppings:  
Cheddar Cheese, Bacon Bits, Diced Ham, Steamed Broccoli, Cinnamon, Brown Sugar and Mini Marshmallows  
\$9 per person

**SWEET ENDINGS**  
Jam Beignets, Assorted Cookies & Assorted Dessert Bars  
includes Coffee Service  
\$9 per person

**HOST BAR**

Bar is sponsored and paid for by the host on a per drink basis. Charges are determined by the quantity of liquor consumed and include all mixes, ice and appropriate garnishes.

All prices are subject to a Service Charge and State Tax.

**CASH BAR**

Cash Bar allows each guest to purchase drinks on an individual basis. Drink prices include State Taxes.

**\$100.00 Bar Set Up Fee will be charged per Bartender on all Bars**

**Bar Package – Per Drink**

Minimum 50 Guests

	<b>HOST BAR</b>	<b>CASH BAR</b>
Call Brands	\$6.50	\$7.00
Premium Brands	\$7.25	\$7.75
Top Shelf	\$8.00	\$8.50
House Wine	\$6.75	\$7.25
Domestic Beer	\$5.00	\$5.25
Imported Beer	\$5.75	\$6.00
Soft Drinks/Bottled Waters	\$3.00	\$3.25

**SPECIAL REQUEST**

When special requests are honored for liquor, beer or wine items not carried as regular stock at the hotel, the guest is responsible for the total amount of all items not consumed at the function.

**Host Bar Package – Per Person**

	<b>CALL BRANDS</b>	<b>PREMIUM BRANDS</b>	<b>TOP SHELF</b>	<b>BEER/WINE/SOFT DRINKS</b>
1 Hour	\$16.00	\$18.00	\$20.00	\$12.00
2 Hours	\$20.00	\$23.00	\$25.00	\$16.00
3 Hours	\$25.00	\$28.00	\$31.00	\$20.00
4 Hours	\$29.00	\$32.00	\$35.00	\$23.00
5 Hours	\$33.00	\$36.00	\$39.00	\$26.00

**Miscellaneous Hosted Alternatives**

Fruit Punch	\$24.00 per gallon
Mimosa	\$60.00 per gallon
House Wine	\$25.00 per bottle
Champagne Punch	\$60.00 per gallon
House Champagne	\$27.00 per bottle

## ***HOLIDAY INN CLEVELAND-SOUTH MEETING AND BANQUET POLICIES***

**GUARANTEE POLICY:** Final meal guarantee (the guaranteed number attending the function) must be received by the Catering Office 1 week in advance of the function and are not subject to change. In the event the guarantee is not received within 1 week, the last number of guests reported will constitute the guaranteed number. The exact number given will be considered as the guarantee you will be charged for, unless the number guaranteed is exceeded by the number served. Holiday Inn Cleveland-South will provide seating and have food available for 5 percent over the guaranteed number. Should the number served fall below the guarantee, we will charge for the full guaranteed amount.

**CANCELLATION AND DEPOSIT POLICY:** On all functions, an advanced deposit is required. Should it become necessary for you to cancel, the Holiday Inn Cleveland-South is entitled to cancellation fees as stated in the contract.

**FOOD:** All food and beverage items must be supplied and prepared by the Holiday Inn Cleveland-South. Due to licensing restrictions, leftover food must not be removed from the premises. A 22% service charge is added to food and beverage sales and is subject to appropriate state and local sales taxes. All prices are subject to change without notice six (6) months prior to your function date.

**BEVERAGE:** Holiday Inn Cleveland-South as licensee is responsible for the administration, sale and service of alcoholic beverages, in accordance with the prevailing liquor statutes. It is a policy that the Holiday Inn Cleveland-South supplies all liquor, beer and wine. It is further our policy to require identification of all guest attending a function serving alcoholic beverages. All prices are subject to the applicable taxes and a 22% service charge. A bartender fee of \$100.00 per bartender will be charged on all bars. All hosted bars are subject to applicable sales tax and a 22% service charge.

**SERVICE CHARGE:** a \$175.00 service charge will be assessed if less than 50 guests are guaranteed for any meal function. A \$275.00 fee will be assessed if the guaranteed number of guests is below 30 people.

**GENERAL LIABILITY:** The Holiday Inn Cleveland-South will not assume responsibility for the damage of loss of articles, equipment or merchandise left in the hotel prior to or following your meeting or banquet. Special arrangements for security can be made with advance notice.

**BANQUET ROOM ASSIGNMENTS:** Our hotel staff will work with your organization in assigning your room to maximize hotel space according to the anticipated number of guests. For the satisfaction of all of our guests, please be aware of your scheduled adjourn time. All supplies must be removed at the conclusion of your event.

**AUDIO/VISUAL EQUIPMENT:** Audio Visual equipment may be rented upon request. Please allow 1 week to place your order to ensure that proper arrangements can be made. A 22% service charge and sales tax will be applied to rental equipment. The Catering Department, prior to the scheduled event, must review any audio-visual equipment being brought in. For the comfort of all of our guests, volume level at any function must be contained within the assigned meeting room. The hotel reserves the right to control audio levels.

**SALES TAX EXEMPTION:** If your organization is exempt from Ohio State sales tax, your exemption form must be received prior to your event for this exemption to apply. We require a new form be submitted every year.