

# *Holiday Inn-Elk Grove Village, IL*

## **Catering & Banquet General Information**

### **Special Catering & Event Services**

Our professional catering and event sales managers will be happy to assist you with meeting planning, creating custom designed specialty menus, special theme parties and memorable events. We are also very skilled at helping to arrange for decorations, floral arrangements, entertainment, photographers or any other special request or requirements that you may have. We are here to offer our personalized service while handling all of the details in order to make your meeting, function or event very special.

### **Room Assignments**

Room assignments are made according to the guaranteed minimum number of attendees that are anticipated at the time of booking. In the event that actual attendance varies from the initial attendance expectation, we reserve the right to modify room assignments in order to best accommodate all groups.

### **Food & Beverage Services**

Holiday Inn Elk Grove Village is responsible for the quality and freshness of all food and beverages served to our guests. Due to health department regulations, our professional catering and food service staff must prepare all food & beverages served at any event held on hotel property. For our guests safety, food and beverages may not be taken off the premises after they have been prepared and served.

### **Alcoholic Beverages**

All guests consuming alcoholic beverages on Holiday Inn Elk Grove Village property must be of legal age to consume alcoholic beverages, as required by state law, and must be able to provide an acceptable form of state issued picture identification in order to verify age upon request. Holiday Inn Elk Grove Village, reserves the right to terminate alcohol beverage service, at its sole discretion at any function if minors are observed consuming alcoholic beverages. Alcoholic beverages may not be removed from, or consumed anywhere outside of the designated function room. Please note that sales and services of alcoholic beverages are regulated by the state, state law prohibits guests from bringing any alcoholic beverages into the hotel.

### **Menu Selection & Guarantees**

Menu selections must be confirmed at least two weeks in advance of your scheduled function or event date. A final guarantee must be confirmed within 72 business hours of your scheduled function or event. No allowance will be made if attendance is less than the number guaranteed. In the event that the guarantee is not communicated within 72 business hours, you will be charged for the number of guests anticipated at the time of booking. In the event that additional guests are in attendance, we will make every effort to accommodate such guests but cannot guarantee such accommodations. All prices are subject to change without notice. A 10.25% sales tax and 19% service charge will be added to all food & beverage selections.

### **Audio Visual Services**

You may arrange for any audiovisual services that may be required for your function or event through the sales & catering office on a daily rental basis. Rates will be quoted upon request and are subject to applicable tax and service charge. We ask that you make arrangements for your audiovisual requirements well in advance of your function date in order to ensure availability on your function date.

### **Security**

Holiday Inn Elk Grove Village does not assume responsibility for damage or loss of any equipment, materials, merchandise or articles that are left on premises prior to, during or following an event. Arrangements for security for any equipment, materials, merchandise or articles can be made through the Catering & Event team.

### **Decorations**

Our catering and event sales managers will be happy to help accommodate any special decorations for your event. Holiday Inn Elk Grove Village will not permit the affixing of any decorations, props or other materials to walls, floors, or ceilings; by any means, without prior written approval to accommodate any and all such decorations.

*Service charge and applicable taxes will be added to all food & beverage orders, prices subject to change without notice.*

# Eye Openers

Start your event off right with our Catered Breakfast Buffets!

## **All American Breakfast**

Assorted Chilled Fruit Juices  
Danish & Muffins, Breakfast Breads  
Bagels & Whipped Cream Cheese  
Whipped Butter & Fruit Preserves  
Fresh Seasonal Sliced Fruits & Berries  
Scrambled Eggs with Cheddar Cheese and Fresh Chives  
Thick Cut French toast with Maple Syrup  
Crisp Smoked Bacon & Country Fresh Sausage  
Oven Roasted Breakfast Potatoes  
Coffee, Decaffeinated Coffee, Selection of Herbal Teas  
Milk & Skim Milk  
14.95 per guest

## **Continental Breakfast**

Assorted Chilled Fruit Juices  
Danish & Muffins, Breakfast Breads  
Bagels & Whipped Cream Cheese  
Whipped Butter & Fruit Preserves  
Fresh Seasonal Sliced Fruits & Berries  
Coffee, Decaffeinated Coffee, Selection of Herbal Teas  
11.95 per guest

## **Continental Breakfast Enhancements**

*The following additions make any breakfast buffet really sizzle.*

Warm Breakfast Cereals, choice of Oatmeal or Cream Of Wheat 2.50 per guest  
Breakfast Wraps with Scrambled Eggs, Bacon, Mushrooms & Cheddar Cheese. 2.95 per guest  
Breakfast Croissants with Scrambled Eggs, Ham & Cheddar Cheese. 3.25 per guest

## **Breakfast & Brunch Enhancements**

*To create a very special breakfast or brunch experience may we suggest adding a chef's action station.  
Chef fee 50.00 Minimum 25 guests.*

## **The Omelet Station**

A Build your own omelet station featuring your Green Bell Peppers, Onion, Bacon, Mushroom, Tomatoes, Sausage, Cheddar Cheese, or Ham  
3.95 per guest

# **All Day Meeting Package**

All day meeting packages are designed to keep your group meeting at the top of the game.

## **Wake Up Call**

*Served prior to your first meeting session*

### **Continental Breakfast**

Assorted Chilled Fruit Juices  
Danish & Muffins, Breakfast Breads  
Bagels & Whipped Cream Cheese  
Whipped Butter & Fruit Preserves  
Fresh Seasonal Sliced Fruits & Berries  
Fresh brewed regular and Decaffeinated Coffee

## **Mid Morning Break**

*Served mid morning*

Selection of assorted soft drinks and water  
Fresh brewed regular and Decaffeinated Coffee

## **Lunch Buffet**

*Served in afternoon*

### **Dave's Delicatessen Buffet**

A virtual smorgasbord of deli favorites  
Soup Du Jour  
Potato Salad, Cole Slaw  
Fresh Sliced Baked Ham, Turkey & Roast Beef  
Assorted Sliced Import & Domestic Cheeses  
Crisp Lettuce & Vine Ripe Tomatoes  
Sliced Onion & Pickle Wedges  
Selection of Fresh Bakery Breads & Rolls  
Appropriate Condiments  
Lemonade & Iced Tea  
Chef's Choice of Dessert

## **Afternoon Delight**

*Served late afternoon*

Assorted Jumbo Cookies  
Fresh brewed Iced Tea, Lemonade and Milk  
Fresh brewed regular and Decaffeinated Coffee  
\$35.00 per guest

*\*Minimum 15 Guests*

*\*Breakfast & Lunch Options can be supplemented*

## **Plated Breakfast**

*Plated breakfasts will be prepared to order, served by our professional service team and include baskets of oven fresh breakfast breads and muffins, fresh brewed regular and decaffeinated coffee, herbal tea and milk.*

### **New York Strip Steak & Eggs**

Assorted Chilled Fruit Juices  
U.S.D.A Choice New York Strip Steak  
Cheddar and chive scrambled eggs  
Oven Roasted Breakfast Potatoes  
Fresh Seasonal Sliced Fruits & Berries  
17.95 per guest

### **Eggs Benedict**

Assorted Chilled Fruit Juices  
Farm fresh eggs gently poached and served over  
Canadian bacon, toasted English muffin and topped with  
our Hollandaise Sauce.  
Oven Roasted Breakfast Potatoes  
Fresh Seasonal Sliced Fruits & Berries  
15.95 per guest

### **Sunrise Breakfast Wraps**

Assorted Chilled Fruit Juices  
Farm Fresh Scrambled Eggs with Bell Peppers, Onion,  
Mushrooms, Monterey Jack Cheese and Crisp  
Bacon wrapped up in a flour Tortilla.  
Oven Roasted Breakfast Potatoes  
Fresh Seasonal Sliced Fruits & Berries  
13.75 per guest

### **Fresh Start Breakfast**

Assorted Chilled Fruit Juices  
Farm Fresh Scrambled Eggs with Cheddar Cheese & Chives  
Crisp Bacon or Country Fresh Sausage  
Oven Roasted Breakfast Potatoes  
Fresh Seasonal Sliced Fruits & Berries  
13.95 per guest

*Atrium Pre-Order Breakfast will be provided For Parties of 15 Guests & Under*

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## **Brunch Buffets**

*Our Brunch buffet will be decoratively displayed with appropriate linens and service ware.  
Minimum of 25 guests*

### **The Classic Brunch**

Assorted Chilled Fruit Juices  
Fresh Baked Danish & Muffins  
Oven Fresh Breakfast Breads  
Bagels & Whipped Cream Cheese  
Whipped Butter & Fruit Preserves  
Fresh Seasonal Sliced Fruits & Berries

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Scrambled Eggs with Cheddar Cheese and Chives  
Thick Cut French toast with Maple Syrup  
Crisp Smoked Bacon & Country Fresh Sausage  
Oven Roasted Breakfast Potatoes

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Tossed Salad with Assorted Dressings

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Choice Of Entrées:

Roast Sirloin of Beef

Chicken Marsala

Honey Baked Ham

Blackened Tilapia

Garlic Mashed Potatoes or Wild Rice Pilaf  
Chef's Seasonal Fresh Vegetable  
Oven Baked Rolls with Whipped Butter  
Chefs Assorted Dessert Selection

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Fresh brewed regular and Decaffeinated Coffee  
Selection of Herbal Teas, Milk & Skim Milk  
Iced Tea, Lemonade and Assorted Sodas

Three Entrées 26.95 per guest ~ Two Entrées 24.95 per guest

## **Meeting Breaks**

*Themed meeting breaks are always a welcome vacation from any meeting.  
Themed Breaks are decoratively displayed with appropriate linens and service ware. Minimum of 25 guests*

### **Cookie Craze**

Fresh Baked Chocolate Chip and Oatmeal Cookies  
Double Fudge Chocolate Brownies  
Marshmallow Rice Krispy Treats  
Ice Cold Milk  
Fresh Brewed regular and Decaffeinated Coffee  
9.50 per guest

### **The Healthy Alternative**

Assorted Fruit Juices  
Sliced Fresh Fruit and Berries  
Assorted Fruit Yogurts  
Crudités Tray w/ Veggie Ranch Dip  
Iced Tea, Lemonade, and Bottled Water.  
10.75 per guest

### **Sweet & Salty**

Individual Snack Bags of Potato Chips, Pretzels, and  
Popcorn  
Assorted Mini Hershey's, Snicker's, Milky Way's  
Kit Kats Bars and M&M Candies  
Assorted Granola Bars  
Iced Tea & Lemonade  
9.50 per guest

## **A La Carte Menu**

### **Beverages**

Fresh Brewed Regular or Decaffeinated Coffee 32.95 Gallon  
Hot Chocolate with Marshmallows 29.95 Gallon  
Chilled Assorted Fruit Juice 11.95 Carafe  
Milk, 2%, Skim, Whole or Chocolate 2.50 Each  
Assorted Regular & Diet Sodas 2.50 Each  
Bottled Waters 2.50 Each  
Iced Tea with Citrus Wedges 29.95 Gallon  
Fresh Squeezed Lemonade 29.95 Gallon  
Fruit Punch with Citrus Wedges 29.95 Gallon  
Champagne Punch 64.95 Gallon  
Sherbet Fruit Punch 34.95 Gallon

### **Fresh Baked Goods**

Assorted Muffins 22.00 Dozen  
Assorted Bagels with Cream Cheese 25.00 Dozen  
Assorted Breakfast Pastries 18.00 Dozen  
Assorted Granola Bars 1.95 Each  
Assorted Fruit Yogurts 2.50 Each  
Whole Fresh Fruit 2.50 Each  
Fresh Baked Jumbo Cookies 17.00 Dozen  
Fresh Baked Double Fudge Brownies 19.00 Dozen

### **Snacks & Other Favorites**

Frozen Yogurt & Ice Cream Bars 2.50 Each  
Corn Tortilla Chips with Salsa 12.95 Pound  
Potato Chips or Pretzels with French Onion Dip 11.95 Pound  
Mixed Cocktail Nuts 11.95 Pound  
Caramel Popcorn 11.95 Pound  
Fresh Popped Pop Corn 7.95 Pound  
Jumbo Soft Pretzels 23.95 Dozen

*Service charge and applicable taxes will be added to all food & beverage orders, prices subject to change without notice.*

## **Express Lunch**

*Our express lunches are prepared daily and are ideal for the group on the go.  
All express lunches are served with iced tea, lemonade and Chef's choice of dessert*

### **Grilled Vegetable Wrap**

Portobello mushrooms, zucchini, squash and eggplant grilled and topped with tomatoes, crisp lettuce, onion and balsamic vinaigrette dressing wrapped in a sun dried tomato tortilla. Served with potato salad, fresh sliced seasonal fruit.  
14.95 per guest

### **Delicatessen**

Your choice of Smoked Turkey, Roast Beef or Honey Cured Ham sandwiches served on your choice of fresh baked marble rye, cracked whole wheat, ciabatta roll or tortilla wrap. Served with potato salad, fresh sliced seasonal fruit.  
15.95 per guest

### **The Beef Eater**

Shaved Sirloin Beef  
A top of Texas Toast  
With Melted Cheddar Cheese  
Served with potato salad, fresh sliced seasonal fruit  
18.95 per guest

### **Boxed Lunches**

*Please select from the above*  
Served with seasonal sliced fruit, Individual bag of potato chips  
Guests Choice of Soda

***\*Old Chicago Pasta & Pizza Pre-Order Lunch can be provided For Parties of 15 Guests & Under***

## **Luncheon Salads**

*All luncheon salads will be prepared to order, are served by our professional service team and include Chef's daily soup selection, oven fresh rolls, whipped butter, iced tea and lemonade.*

### **Grilled Chicken Caesar Salad**

Grilled chicken breast served over crisp romaine lettuce and tossed in our own Caesar dressing, topped with garlic croutons and fresh grated Parmesan Cheese.  
14.95 per guest

### **Cobb Salad**

Cobb salad with crisp lettuce, diced smoked turkey, avocado, tomato, Bleu cheese, Swiss cheese, bacon and a buttermilk ranch dressing  
14.95 per guest

### **Oriental Chicken Salad**

Teriyaki chicken layered over spiced chilled noodles, crisp greens, carrots and red bell peppers covered with our house Italian and sweet chili dressing, green onions, wonton strips and toasted sesame seeds.  
14.95 per guest

### **Classic Chef's Salad**

Crisp romaine lettuce topped with julienne smoked turkey, ham, Cheddar and Swiss cheeses, Tomato and Cucumber topped with hard-boiled egg and vinaigrette dressing.  
14.95 per guest

## **Plated Lunch Service**

*Plated lunch service will be prepared fresh to order, served by our professional service team and include choice of soup or salad, oven fresh rolls, whipped butter, iced tea and lemonade, and chef's choice of dessert.*

### **London Broil**

Beef Flank Steak Marinated and grilled served with a wild mushroom brandy sauce. 17.50

### **Chicken Piccata**

Breast of chicken sautéed with shallots and herbs and topped with a lemon caper sauce. 16.95

### **Chicken Marsala**

Breast of chicken sautéed with shallots and mushrooms and glazed with Marsala wine. 17.95

### **Chicken Vesuvio**

Breast of chicken sautéed with garlic, oregano, white wine and olive oil. 18.95

### **Chicken Breast Brittany**

Breast of chicken stuffed with apple and almond stuffing and roasted. 18.95

### **Baked Vegetable Lasagna**

Layers of pasta with fresh spinach, mushrooms and onions baked in a creamy Parmesan sauce with Marinara. 15.95

### **Roast Pork Loin**

Herb marinated pork loin roasted and sliced with rosemary au jus. 17.95

### **Blackened Salmon**

Salmon filet baked in parchment with white wine, julienne vegetables, fresh herbs and butter. 18.95

### **Broiled Lemon Tilapia**

Blackened Tilapia served with lemon wedge. 18.95

## **Chef's Choice Vegetable & Starch**

*(Special requests are always honored)*

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## **Guests Choice Lunch Buffet**

*Lunch buffets will be decoratively displayed with appropriate linens and service ware and include chef's selection of dessert, iced tea, lemonade and fresh brewed regular and Decaffeinated coffee.  
Minimum 25 guests.*

### **Tossed or Caesar Salad**

### **Chef's Daily Soup Selection**

### **Oven Fresh Rolls with Creamery Butter**

### **Entrée Selections**

*Choose Entrées*

### **Roast Sirloin of Beef**

### **London Broil**

### **Grilled Flank Steak**

### **Baked Mostaccioli**

### **Chicken Brittany**

### **Chicken Marsala**

### **Chicken Piccata**

### **Rigatoni with Meatballs**

### **Roast Pork Loin**

### **Broiled Salmon**

### **Orange Roughy**

### **Lasagna**

## **Chef's Choice Vegetable & Starch**

Three Entrées 25.95 per guest ~ Two Entrées 22.95 per guest

*Service charge and applicable taxes will be added to all food & beverage orders, prices subject to change without notice.*

## **Theme Buffets**

*Themed buffets are designed to create a festive dining experience, are, decoratively displayed with appropriate props, linens and service ware and include chef's choice of dessert, iced tea and lemonade. Minimum 25 guests*

### **Mexican Fiesta**

Transport your guests south of the border with this Latin American inspired feast.

Tortilla Chicken Soup (*Chefs daily soup available*)

Corn Tortilla Chips with Salsa & Guacamole

Chicken Breast marinated in citrus juice & spices, grilled & sliced. Flank Steak with seasonings and grilled, sliced and tossed with Roasted Peppers

Onions and Tomatoes Piping Hot Flour Tortillas

Savory Mexican Rice & Refried Beans

Shredded Cheese, Sour Cream & Jalapenos

Lunch 23.95 per guest

Dinner 28.95 per guest

### **The Deli Buffet**

A virtual smorgasbord of deli favorites

Chicken Noodle Soup (*Chefs daily soup available*)

Potato Salad, Cole Slaw

Fresh Sliced Baked Ham, Turkey & Roast Beef

Assorted Sliced Import & Domestic Cheeses

Crisp Lettuce & Vine Ripe Tomatoes

Sliced Onion & Pickle Wedges

Selection of Fresh Bakery Breads & Rolls

Appropriate Condiments

Lunch 17.95 per guest

Dinner 22.95 per guest

### **Chicago Pizza Extravaganza**

Our Chicago pizza will turn any group into a happy mob.

Tossed Garden Salad or Caesar Salad

Unlimited Assortment of Pizzas for 1 Hour

Chef's Choice of Pasta

Garlic Bread

Lunch 16.95 per guest

Dinner 21.95 per guest

### **Taste Of Italy**

A sensational taste of our favorite Italian menu features.

Minestrone Soup (*Chefs daily soup available*)

Caesar Salad with Garlic Croutons

Antipasto Platter with Assorted sliced Meats & Cheeses,

Olives, Pepperoncini, and Marinated Vegetables

Chicken Marsala

Baked Mostaccioli

Chicken Giovanni

Guest Choice Meat Lasagna or Vegetable Lasagna

Lunch 24.95 per guest

Dinner 29.95 per guest

## **Dinner Service**

*Displayed with appropriate linens and service ware and include chef's choice of soup, accompaniments and dessert, Iced tea and lemonade and coffee service. Minimum of 20 guests*

### **Plated Entrées**

*Includes, Soup Du Jour, Tossed or Caesar Salad, Two Accompaniments, and Dessert  
Choose One Entrée Selection*

#### **Filet Mignon & Broiled Salmon**

Center cut tenderloin steak and succulent salmon, served with lemon wedge. 38.95

#### **New York Strip Steak**

Choice New York Strip Steak grilled to perfection with garlic and herb butter. 29.95

#### **Filet Mignon**

Center cut tenderloin steak grilled to perfection with bordelaise sauce. 33.95

#### **London Broil**

Beef Flank Steak Marinated and grilled then sliced and served with a wild mushroom brandy sauce. 25.95

#### **Chicken Piccata**

Breast of chicken sautéed with shallots and herbs and topped with a lemon caper sauce. 23.95

#### **Filet Mignon & Chicken Entree**

Center cut tenderloin medallion, sautéed with a rich Bordelaise sauce and Guest Choice Chicken Entree. 32.95

#### **Chicken Marsala**

Breast of chicken sautéed with shallots and mushrooms and glazed with Marsala wine. 24.95

#### **Herb Marinated Salmon Filet**

Fresh Atlantic salmon marinated and broiled with alight vinaigrette glaze. 26.50

#### **Chicken Brittany**

Breast of chicken stuffed with spinach, ricotta cheese and mozzarella cheeses. 25.95

#### **Blackened Tilapia**

Tilapia filet dredged in our Cajun spices and sautéed with a lemon butter sauce. 23.95

### **Classic Dinner Buffet**

*Minimum of 25 guests*

**\$29.95/per person**

**Assorted Fresh Vegetable Crudités Tray with Spinach Dip  
Mixed Field Green Salad or Caesar Salad  
Chef's Daily Soup Selection  
Oven Fresh Rolls with Creamery Butter  
Chef's choice of dessert**

#### **Entrées Selections**

*Choose any entrée selections.*

**Roast Sirloin of Beef  
London Broil  
Lasagna  
Ravioli Spinach**

**Honey Baked Ham  
Chicken Marsala  
Chicken Piccata**

**Roast Pork Loin  
Broiled Salmon  
Blackened Tilapia**

### **Chicago Prime Rib Buffet**

*Minimum of 25 guests*

**\$32.95/Per person**

**Assorted Fresh Vegetable Crudités Tray with Spinach Dip  
Chefs Daily Soup Selection  
Mixed Field Green Salad with assorted Dressings  
Roasted Prime Ribs Of Beef Carved to Order with Au Jus and Horseradish Cream  
Chicken Piccata or Chicken Marsala  
Roasted Garlic Mashed Potatoes  
Green Beans Almandine**

## **Dinner Buffet Enhancements**

*The following enhancements will make any dinner buffet even more special. Chef carving fee 50.00*

### **Chef Carved Tenderloin of Beef**

Herb roasted and served with fresh baked rolls, béarnaise and horseradish sauces.

Serves 15 to 20 guests 285.00

### **Roasted Prime Rib**

Slow roasted Prime Rib with Au Jus and horseradish cream with oven fresh rolls.

Serves 20 to 25 guests 250.00

### **Chef Carved Honey Baked Ham**

Honey and sugar glazed served with honey mustard sauce with oven fresh rolls.

Serves 20 to 25 guests 125.00

### **Chef Carved Herb Crusted Pork Loin Roast**

Tender pork loin roast covered with fresh herbs and roasted with oven fresh rolls

Serves 25 to 30 people 135.00

### **Roasted Suckling Pig**

Hawaiian roasted suckling pig served with traditional breads.

Serves 30 to 35 guests 185.00

### **Assorted Sweet Table**

An incredible selection of taste tempting sweet treats to complete your meal.

Minimum 25 guests 3.95 per guest

### **Sundae Bar**

Fresh Churned Vanilla Ice Cream

Selection of sweet topping to include Nuts, Chocolate

Chips, Cherries, M&M's topped with whipped cream

Hot Chocolate

Fresh Brewed regular and Decaffeinated Coffee

9.25 Per guest

## **Hors d'oeuvres**

*Hors d'oeuvres are butler passed or arranged in a decorative display to create a very special beginning to any event.*

### **Hot Hors d'oeuvres**

*All hot hors d'oeuvres priced per 100 pieces.*

Chicken Skewers 155.00	Mini Deep Dish Pizza 125.00	Toasted Cheese Ravioli 135.00
Miniature Quiche 135.00	Sesame Chicken Tenders 130.00	Florentine Stuffed Mushrooms 135.00
Chicken & Mushroom Phyllo 145.00	Grilled Shrimp Skewers 225.00	Pork & Shrimp Spring Rolls 115.00
Teriyaki Beef Skewers 160.00	Mini Crab Cakes 180.00	Mini Beef Wellington 185.00
Sausage Stuffed Mushrooms 140.00	Sausage Stuffed Mushrooms 195.00	Spanakopita 110.00
Bacon Wrapped Scallops 195.00	Chicken or Vegetable Pot Stickers 125.00	Mini Meatballs 115.00
	Chicken Quesadilla 120.00	

### **Cold Hors d'oeuvres**

*All cold hors d'oeuvres priced per 100 pieces*

Tomato Bruschetta 115.00	California Sushi Rolls 165.00	Spicy Tuna Sushi Rolls 175.00
Prosciutto Wrapped Melon 175.00	Assorted Deluxe Canapés 175.00	Assorted Finger Sandwiches 175.00
Snow Crab Claws 295.00	Crabmeat Crostini 195.00	Stuffed Wonton 160.00
Jumbo Shrimp 275.00	Tomato & Mozzarella Skewers 150.00	Assorted Pinwheel 175.00

## **Presentation Trays**

*Our presentation trays are always a favorite gathering spot for guests and are designed to enhance any event.*

### **Smoked Salmon Platter**

Smoked Salmon from Ducktrap River served with capers, diced egg, red onion, toast points and crème fraiche  
7.95 per guest, minimum 25 guests

### **Assorted Antipasto Platter**

A conspiracy of flavors featuring Prosciutto Ham, Salami, Spicy Pepperoni, Provolone and Smoked Mozzarella Cheeses, Black and Green Olives, Artichoke Heart and Sweet Roasted Red Peppers served with bread sticks.  
6.95 per guest, minimum 25 guests

### **Fresh Vegetable Crudités Tray**

Crisp garden fresh vegetables with our famous spinach dip.  
2.50 per guest, minimum 10 guests

### **Domestic & Imported Cheese Board**

A wonderful selection of cheese served with grapes, bread rounds and crackers.  
2.50 per guest, minimum 25 guests

### **Fresh Seasonal Fruit Display**

Fresh melon, pineapple and assorted seasonal berries with honey yogurt-dipping sauce.  
2.50 per guest, minimum 10 guests

### **Action Station Enhancements**

*An action station can be added to any buffet, Chef Fee 50.00 minimum 25 guests.*

#### **Chef's Pasta Station**

Our pasta station features three pastas and three sauces with seasonal ingredients.  
4.95 per guest

## **Beverage Service**

*We are pleased to offer a number of different beverage service options designed to fit the needs of all types of groups and events. Please note that sales and service of alcoholic beverages are regulated by the state, state law prohibits guests from bringing any alcoholic beverages into the hotel.*

### **Beverage Package Options**

*All beverage package options require a minimum of one hour of service*

#### **Open Bar**

Open bar packages are available for a pre-arranged number of guests and features unlimited beverage service at no charge to your guests. Charges are based on an hourly rate for a pre-arranged number of hours.

#### **Hosted Bar**

Hosted bar packages are available for a pre-arranged number of guests and time period and features beverage service at no charge to your guests. Charges are based on the actual number of drinks that are served.

#### **Cash Bar**

Cash bar packages are available for a pre-arranged number of guests and time period and require your guests to pay for each beverage at the time of service. Cash bars are inclusive of applicable sales tax.

### **Open Bar Packages**

*All open bar packages require a bartender fee of 75.00 for 3 hour service, additional hours billed at 25.00 per hour.*

	<b>1 hour</b>	<b>2 hours</b>	<b>3 hours</b>	<b>4 hours</b>
<b>Prestige Brands</b>	17.00	20.00	23.00	26.00
<b>Premium Brands</b>	14.00	17.00	20.00	23.00
<b>Prestige Beer, Wine &amp; Soda</b>	11.00	13.00	15.00	17.00
<b>Premium Beer, Wine &amp; Soda</b>	9.00	11.00	13.00	15.00

*Service charge and applicable taxes will be added to all food & beverage orders, prices subject to change without notice.*

## **Host & Cash Bar Options**

All Host and Cash bar packages require a bartender fee of 75.00 for 3 hour service, additional hours billed at 25.00 per hour.  
All Cash Bars require minimum sales of 200.00. Following are the per drink charges for the Host & Cash Bar options.

	<b><u>Host Bar</u></b>	<b><u>Cash Bar</u></b>
<b>Prestige Brands</b>	<b>5.50</b>	<b>6.00</b>
<b>Premium Brands</b>	<b>5.00</b>	<b>5.50</b>
<b>Prestige Beer &amp; Wine</b>	<b>4.50</b>	<b>5.00</b>
<b>Premium Beer &amp; Wine</b>	<b>4.00</b>	<b>4.50</b>
<b>Soft Drinks &amp; Bottled Water</b>	<b>2.00</b>	<b>2.25</b>

### **Martini Ice Carving**

*For a spectacular visual centerpiece to any event, may we suggest a signature martini ice carving.*

A backlit ice carving is the centerpiece of this unique bar set up featuring martinis made to your specification and poured down a special ice Luge into your waiting glass, this is truly a unique indulgence that is sure to get your guests talking.  
Priced according to size and custom order.

### **Logo Ice Carving**

*Place your company or corporate logo into a visual centerpiece.*

A backlit ice carving featuring your company or corporate logo is the centerpiece of this unique bar set up, reinforce your brand, and your creative style in a most unique way.  
Priced according to size and Custom