



**WEDDING
PACKAGES
2015**

Holiday Inn Hattiesburg



Congratulations and thank you for considering the Holiday Inn Hattiesburg for your Wedding Reception.

A wedding at the Holiday Inn Hattiesburg is a special affair. Whether it's a grand festive event or an intimate celebration, your wedding will create wonderful lasting memories for you and your guests. Ranked among the top Holiday Inn Hotels nationwide, your wedding in our hotel will be everything you envision it to be. With the ability to host groups of 2 - 130, exceptional guest service and outstanding cuisine, we know we will help you create the event of your dreams. We pay close attention to every detail to help you make your day special.

Our staff is available to assist you in planning your special occasion from the first phone call to the final toast. In addition to your wedding banquet, we can accommodate your group for a Rehearsal Dinner, or Post-Wedding Brunch.

On the enclosed pages you will find our standard wedding menus, guidelines and policies. Please note that we can work with you to customize any menu to suit your preferences. Additionally, special pricing is available for weddings that take place on Fridays, Sundays and during the "Opportunity months," of November - March.

I look forward to working with you and encourage you to call me at your earliest convenience to set an appointment to view the property. Thank you again for considering the Holiday Inn Hattiesburg, and I look forward to hearing from you.

Best Wishes,
Hailey Windham



Wedding Guidelines

Reservation Requirements:

There is no minimum guest attendance required. Peak wedding months are April thru October. Opportunity wedding months are November thru March. Maximum capacity of 130 guests.

Facility Fees:

The facility fee includes use of the Ballroom for your wedding banquet. Also included are our house linens, flatware, china, and glassware. These fees vary based upon the month of the year, day of the week and time of day your event is being held. Our Catering Sales Manager can offer you more specifics.

Fees for Children:

Children under twelve years of age are eligible to receive wedding package meals at half-price. Also refer to our special menu for children.

We would be pleased to hold a block of rooms for your out-of-town guests. There are no minimum stay requirements and discounted group pricing is available for blocks of 10 or more rooms per night. Please call to discuss your overnight room requirements.

Deposits:

An initial non-refundable deposit is required to hold your date. Other payments and/or installments with pre-arranged due dates are discussed prior to the signing of your contract. These arrangements will be noted in the contract. The final payment is due two weeks prior to your event.

Parking:

The Holiday Inn Hattiesburg provides free parking.

Taxes & Service Charges:

All pricing is subject to 9% State Tax and 23% Service Charge.



Frequently Asked Questions:

I want to come and view the property; do I need to make an appointment?

We recommend that you make an appointment so that we can ensure you will meet with the Catering Sales Manager to discuss all the necessary details, answer all of your questions and give you a complete tour of the property.

We are also looking to host a Rehearsal Dinner and Post-Wedding Brunch, can you handle these and if so, where? The Jefferson and Madison rooms are ideal for Rehearsal dinners. Another popular choice is a private table in our Bapa's Restaurant.

What is the deposit and when is it due to secure the date? Can you hold a date without a deposit?

Once you have decided on your date, the Catering Sales Manager can hold the space for up to one week without a deposit. After 7 days a signed agreement along with a non-refundable deposit of \$1,000 is required to secure the date for you.

What types of payment do you accept?

We accept all major credit cards, cashier's checks, money orders and cash. Personal checks are not accepted.

What is the schedule of payments?

The initial \$1,000 deposit is due when you sign your contract; the next payments and/or installments are pre-arranged and noted in the contract. The final payment is due 2 weeks prior to the event. Your final headcount is also due 2 weeks prior to the event, along with a signed Banquet Event Order and Diagram.

Can I use my own caterer or bring wine for the event?

The hotel, with the exception of the wedding cake and favors, must provide all food and beverage.

Can I taste the food before I decide on a menu?

Absolutely! We request two weeks advance notice for a private tasting.

I have a specific theme that I would like to use; can I customize my own wedding menus?

Our Catering Sales Manager and Chef can work with you to ensure that your wedding is customized to reflect your specific vision.



PLATED LUNCH RECEPTION

Cocktail Reception

Elegant Display of Assorted Cheeses, Fresh Seasonal Fruit, and Crudités Served with Assorted Crackers and Dips

Reception

Entrée Selections

Red Snapper Oscar– Crabmeat stuffed Salmon topped with Honey Honey Dijon Sauce

Chicken Carbonara – Sautéed in White Wine and topped with Tomato, Bacon, and Parmesan Cheese

Flank Steak – Thinly sliced and served with Pinot Noir Sauce

\$25.95 per person

All lunch entrees include Salad, Fresh Seasonal Vegetable, Choice Choice of Wild Rice, Oven Roasted Potatoes or Baked Sweet Potato,

Warm Rolls & Butter, Freshly Brewed Coffee and Ice Tea.

Vegetarian Options Available Upon Request

All prices subject to 23% Service Charge and 9% Sales Tax



PLATED DINNER RECEPTION

Cocktail Reception

Elegant Display of Assorted Cheeses, Fresh Seasonal Fruit, and Crudités Served with Assorted Crackers and Dips

Passed Hors d'oeuvres of your choice (Select two)

Miniature Vegetable Egg Rolls Crabmeat Stuffed Mushroom
Mushroom Caps

Assorted Mini Quiche Garlic Chicken Puffs Asian Pot Stickers
Stickers

Reception

Soup du jour

OR

Please select one:

Classic Caesar Salad

Crisp Romaine Lettuce, Garlic Croutons, & Fresh Parmesan
Cheese

House Garden Salad

Mixed Field Greens, fresh vegetables and your choice of
dressings

All prices subject to a 23% Service Charge and 9% Sales Tax

Entrée Selection A~ \$29.95 per person

Please select from the following:

Honey Roasted Turkey Breast

Oven roasted turkey baked and basted with just the right spices

Monterey Chicken

Grilled Chicken Breast topped with Swiss cheese sauce, Peppers,
and Mushrooms & Onions

Chicken Carbonara

Sautéed in White Wine and topped with Tomato, Bacon, and
Parmesan Cheese



Entrée Selection B ~ \$33.95 per person

Please select from the following:

New York Strip Steak

Flamed Grilled Medium with Peppercorn Seasoning

Salmon Oscar

Crabmeat stuffed Salmon topped with Honey Dijon Sauce

Chesapeake Crab Cakes

Lump Crabmeat served with Bistro Sauce

Entrée Selection C ~ \$39.95 per person

Please select from the following:

Pork Loin

Oven Roasted Pork Loin served with Mango Chutney Sauce

Filet Mignon

4 oz. Filet, Grilled Medium

Chesapeake Crab Cake & Shrimp Skewer

Delicious Crabmeat topped with a Bistro Sauce with a Skewer of Four Large Shrimp Shrimp

All dinner entrees include Soup du jour or Choice of Salad, Fresh Seasonal Vegetable, Choice of Wild Rice, Oven Roasted Potatoes or Baked Sweet Potato

Warm Rolls & Butter, Freshly Brewed Coffee and Ice Tea.

Vegetarian Options Available Upon Request

All prices subject to a 23% Service Charge and 9% Sales Tax.



BUFFET DINNER SELECTIONS

Cocktail Reception

Elegant Display of Assorted Cheeses, Fresh Seasonal Fruit, and Crudités Served with Assorted Crackers and Dips

Reception

Passed Hors d'oeuvres of your choice (Select two)

Mushroom Caps Scallops

Assorted Mini Quiche

Asian Pot Stickers

Garlic Chicken Puffs

Fresh Garden Salad with Assorted Dressings

Please select from the following Entrees

Salmon Oscar Chicken Carbonara Monterey Chicken

Chesapeake Crab Cakes

Grilled Roast Beef in Red Wine Demi Glaze

Pasta Primavera tossed in a White Wine Sauce and topped with Seasonal Vegetables

Please select three of the following

Garlic Mashed Potatoes Roasted Red Bliss Potatoes Fresh Vegetable Medley

Peas with Pearl Onions & Mushrooms Baked Sweet Potatoes

Glazed Carrots Wild Rice

All Buffets served with Warm Rolls and Butter Ice Tea and Coffee

Buffet Dinner with 2 Entrees - \$29.95 per person

Buffet Dinner with 3 Entrees - \$39.95 per person

Vegetarian Options Available Upon Request

All prices subject to a 20% Service Charge and 5% Sales Tax.



REHEARSAL DINNER

Please select from the following Entrees:

Chicken Marsala

Grilled Chicken Breast topped with Mushrooms and Marsala Marsala Wine Sauce

Herb Grilled Chicken

Grilled Chicken Breast served with Lemon Dill Sauce

Lasagna

Choice of Meat or Vegetarian Lasagna

Pasta Primavera

Tossed in a White Wine Sauce and topped with Seasonal Vegetables

Beef Tips

Seasoned and tossed with Peppers and Onions

\$21.95 per person

All Entrees include House Salad, Chef's Choice of Vegetable Vegetable and/or Starch, Warm Rolls and Butter

Chef's Featured Dessert, Ice Tea and Coffee

Vegetarian Options Available Upon Request

All Prices Subject to a 23% Service Charge and 9% Sales Tax



WEDDING MENU FOR CHILDREN

(12 YEARS AND YOUNGER)

Chicken Tenders

All white chicken strips seasoned and deep-fried. Served
Served with ranch dressing and French Fries

Grilled Cheese Sandwich

Toasted sandwich with American cheese Served with
French Fries

Hamburger

Served with French Fries

Hot Dog

Served with French Fries

All plates include a Fruit Cup, Cookie And Soft Drink

\$7.95 per person

**All prices subject to a 23% Service Charge and 9% Sales
Tax.**



BEVERAGE SERVICE

A minimum of 40 guests is required for a private bar set up.

For groups of 40 or fewer guests, cocktail service from our lounge is available.

House Brands

Colonel's Pride Bourbon, Clan Macgregor, Bowman's Gin, Bowman's Vodka, Bowman's Rum, Montezuma Tequila

Call Brands

Jim Beam Bourbon, Seagram's Whiskey, Dewar's Scotch, Beefeater Gin, Smirnoff Vodka, Jose Cuervo Gold Tequila, Bacardi Rum

Premium Brands

Jack Daniels Bourbon, Seagram's VO Whiskey, Johnny Walker Red Scotch, Tanqueray Gin, Absolut Vodka, Captain Morgan Spiced Rum, Cuervo 1800 Tequila

Cash or Hosted Bar – Consumption Basis

House Brands \$6.75 per drink

Call Brands \$7.75 per drink

Premium Brands \$8.75 per drink

Imported Beer \$5.25 per bottle

Domestic Beer \$4.25 per bottle

House Wines \$5.50 per glass

Cordials \$7.75 per drink

Mineral Water \$2.25 per bottle

Soft Drinks \$2.25 per drink

Hosted Bar -

Per person, Hourly

House Brands \$14.50 per person – 1st hour

\$11.50 per person – ea additional hour
Call Brands \$15.00 per person – 1st hour

\$11.50 per person – ea additional hour
Premium Brands \$18.00 per person – 1st hour

\$14.00 per person – ea additional hour

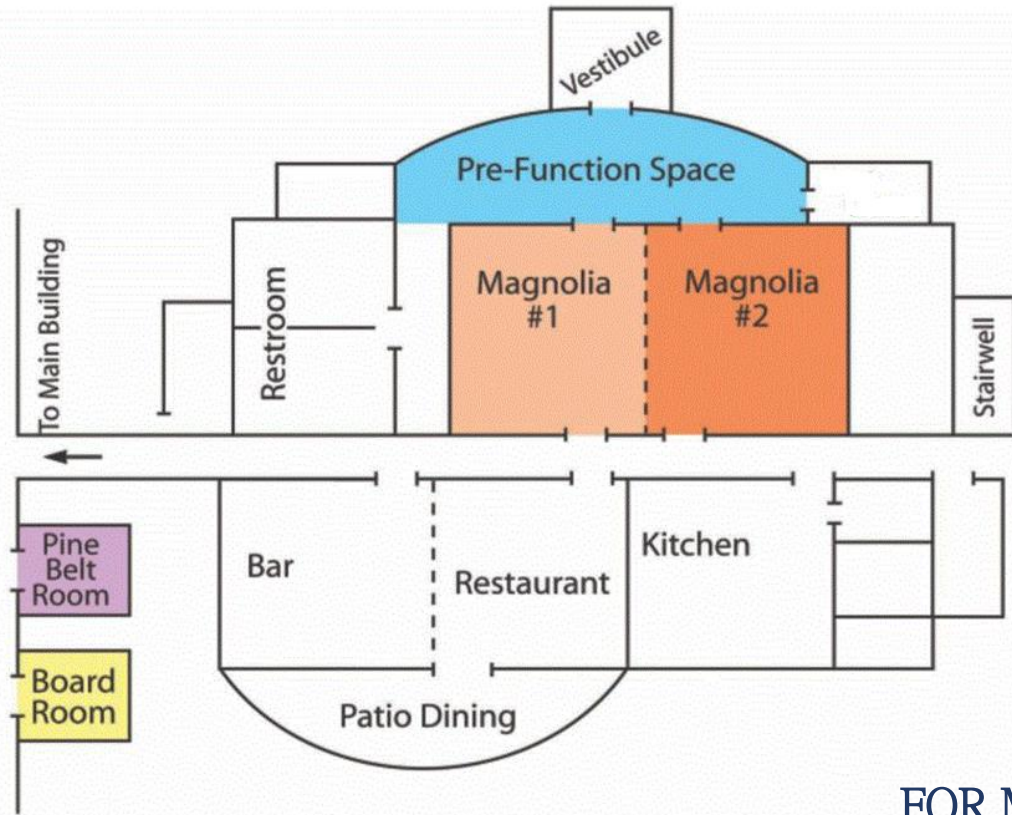
Hosted Beer, Wine, Soft Drinks

\$13.00 per person – 1st hour

\$9.50 per person – ea additional hour



OUR VENUES



Room	SQ Ft	Dim	Ceiling	Theater	Banquet	Reception	Classroom	Boardroom	U Shape
Magnolia I&II	1,680	56'x30'	9'8"	200	120	250	70	-	40
Magnolia I or II	840	28'x30'	9'8"	100	60	125	30	-	16
Boardroom	264	24'x11'	8'	-	-	--	-	10	-
Pinebelt	276	23'x12'	8'	15	10	20	10	-	10

FOR MORE INFO CALL 601-296-0302 AND ASK FOR
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