

# Weddings

AT HOLIDAY INN



HOLIDAY INN WICHITA EAST I-35

549 South Rock Road, Wichita, KS 67207 • 316.686.7131 • [holidayinnwichita.com](http://holidayinnwichita.com)

congratulations  
ON YOUR ENGAGEMENT!

The Holiday Inn Wichita East I-35 is a beautiful 9 story high rise that features 198 deluxe guest rooms, indoor pool, whirlpool, fitness center, business center and large elegant ballroom and conference space.

The hotel is conveniently located in east Wichita at the corner of Rock & Kellogg (US 54/400), next to Towne East Square shopping mall. In addition the area also has numerous casual dining restaurants, including the Green Mill Restaurant & Bar, winner of over 35 awards.

With over 13,000 square feet of modern, flexible meeting space the Holiday Inn Wichita East I-35 can handle groups from up to 500.

All our Wedding Receptions include the following at no additional charge...

No Set Up or Clean Up Fees

Tables, Chairs, Linens, China and Silverware Service, Professional Waitstaff,  
Wood Parquet Dance Floor, Elevated Head Table, Select Centerpieces,  
10% off Rehearsal Dinner,

One Night Stay in one of our Suites for the Bride and Groom.

(minimum number of guests will apply)

Call our Sales and Catering department for more information or to book your event today!

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Menu prices subject to change and do not include 20% Service Charge or State Sales Tax.



ballroom  
INFORMATION



	Dimensions	Square Footage	Banquet Rounds	Classroom	Theatre	U-Shape
Grand Ballroom	59'x112'	6608	500	400	750	N/A
South Ballroom	59'x44'	2596	200	130	250	62
Center Ballroom	59'x28'	1652	100	80	130	42
North Ballroom	59'x40'	2360	200	130	250	62
Woods Rooms	26'x68'	1768	120	80	120	36
Oak Room	26'x34'	884	60	40	60	28
Pecan Room	26'x34'	884	60	40	60	28
Elm Room	25'x25'	625	40	28	40	18
Exec. Boardroom	26'x16'	416	N/A	N/A	N/A	N/A
Birch Room	25'x25'	625	40	28	40	18
Pine Room	25'x12'	300	20	12	16	9
Courtyard Pre Function	35'x27'	762	40	N/A	N/A	N/A



enchanted  
PACKAGE

reception hour

One Hour Open Bar featuring House Brands

hors d'oeuvres

Domestic Cheese Tray with Fresh Fruit Garnish  
Fresh Vegetable Crudité with Dipping Sauce

champagne toast

House Champagne or Sparkling Apple Cider Toast

buffet dinner

Salad Selection

Pre-Set Signature House Salad- Mixed Field Greens, Grape Tomatoes, Crisp Cucumber, Red Onion and Croutons. Drizzled with our Special Herb Vinaigrette.

Entree Selections

Select Two

Grilled Chicken Supreme with Champagne Sauce, Herb Crusted Pork Loin with Demi-Glaze, London Broil with Cabernet Mushroom Sauce, Traditional Chicken Cordon Bleu with White Wine Sauce or Lemon Pepper Cod.

Starch Selections

Select Two

Wild Rice Pilaf, Garlic Mashed Potatoes, Oven Roasted Potatoes or Duchess Potatoes

Buffet Also Includes

Fresh Seasonal Vegetables, Fresh Baked Bread with Herb Butter  
Iced Tea, Coffee and Decaffeinated Coffee

wedding cake

Includes Base Wedding Cake, Additional styles also available.

deluxe hotel suite

Package includes one night stay in the Master Suite.

\$60 inclusive per person

Minimum of 100 guests

Also includes all room rental fees, custom uplighting and wood parquet dance floor.



plated  
DINNERS

All Plated Dinners Include The Following. Pre-Set Signature House Salad- Mixed Field Greens, Grape Tomatoes, Crisp Cucumber, Red Onion and Croutons. Drizzled with our Special Herb Vinaigrette. Iced Tea, Coffee and Decaffeinated Coffee.

grilled shrimp kabob

Large Shrimp on a sugar cane skewer and basted with lemon garlic butter. Accompanied by wild rice pilaf and fresh seasonal vegetables.  
\$20

roasted prime rib of beef

Generous portion of slow roasted Prime Rib served with creamy horseradish sauce and au jus. Accompanied by baked potato with sour cream, butter and fresh seasonal vegetables.  
10 ounce \$27 12 ounce \$29

pecan crusted salmon

Fresh Atlantic Salmon seasoned and topped with roasted pecans and glazed with orange butter sauce. Accompanied by wild rice pilaf and fresh seasonal vegetables.  
\$22

grilled kansas city strip steak

A steak lovers favorite topped with maitre d' butter and fried onions. Accompanied by rosemary roasted red potatoes and fresh seasonal vegetables.  
\$28

chicken florentine

Stuffed marinated chicken breast with creamy ricotta and spinach then served with Alfredo sauce. Accompanied by wild rice pilaf and fresh seasonal vegetables.  
\$19

roasted pork loin anglaise

Pork Loin rubbed with dijon mustard and brown sugar roasted then sliced and topped with a champagne bur blanc sauce. Accompanied by apple stuffing and fresh seasonal vegetables.  
\$21

chicken cordon bleu

Breaded Chicken Breast with smoked ham and Swiss cheese topped with white wine sauce. Accompanied by garlic red roasted potatoes and fresh seasonal vegetables.  
\$21

herb encrusted chicken

Herb encrusted chicken breast topped with a creamy chardonnay sauce. Accompanied by wild rice pilaf and fresh seasonal vegetables.  
\$19

london broil

Slow marinated Flank Steak served with a cabernet mushroom sauce. Accompanied with garlic mashed potatoes and fresh seasonal vegetables.  
\$25

duet medley

A designer duet featuring your choice of two.  
Petite Strip Steak • Grilled Shrimp Kabob  
Herb Encrusted Chicken • Roasted Pork Loin Anglaise  
Chicken Florentine  
Accompanied with garlic mashed potatoes and fresh seasonal vegetables.  
\$30

Steak and Roasted Beef items are cooked to a warm pink center unless otherwise noted.

Prices are per person and do not include 20% service charge or state sales tax. Prices subject to change without notice.

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dinner  
BUFFETS

entree selections

- Grilled Chicken Supreme with Champagne Sauce
- Herb Crusted Pork Loin with Demi-Glaze
- London Broil with Cabernet Mushroom Sauce
- Chicken Teriyaki with sliced Pineapples
- Traditional Chicken Cordon Bleu with White Wine Sauce
- Lemon Pepper Baked Cod
- Roast Turkey with Sage Dressing

starch selections

- CHOOSE TWO
- Garlic Mashed Potatoes
  - Wild Rice Pilaf
  - Rosemary Roasted Red Potatoes
  - Twice Baked Potato en Casserole
  - Mashed Potatoes with Gravy

BUFFET ALSO INCLUDES

Pre-Set Signature House Salad- Mixed Field Greens, Grape Tomatoes, Crisp Cucumber, Red Onion and Croutons.  
Drizzled with our Special Herb Vinaigrette

Fresh Seasonal Vegetables, Fresh Baked Bread with Herb Butter  
Iced Tea, Coffee and Decaffeinated Coffee

one  
ENTREE  
\$19

two  
ENTREE  
\$21

three  
ENTREE  
\$23

add

A Chefs carving station to any buffet. Choose from the following options.

- Roasted Prime Rib-*prepared medium* \$4
- Roasted Turkey Breast \$3
- Pineapple & Honey Glazed Ham \$3

## hors d'oeuvres

### chilled hors d'oeuvres

Priced per 50

- Fresh Vegetable Display with Cucumber Dill Dipping Sauce  
\$225
- Imported and Domestic Cheese Display with Crostini and Assorted Crackers  
\$245
- Fresh Season Fruit Display with Yogurt Dipping Sauce  
\$225
- Italian Trio Tray with Cubed Salami, Marinated Olives and Fresh Mozzarella  
\$245.00
- Cocktail Sandwiches thinly sliced Ham or Turkey on fresh baked cocktail rolls with dijonaise sauce and leaf lettuce  
\$265
- Shrimp Display with Cocktail sauce  
\$260

### hot hors d'oeuvres

Priced per 100

- Savory Meatballs your choice of Sauces Savory BBQ, Sweet-N-Sour or Swedish  
\$170
- Assorted Petite Quiche Lorraine, Bacon, Cheddar Cheese and Garden Vegetable  
\$210
- Cheddar Cheese Stuffed Jalapeños  
\$190
- Buffalo Chicken Tenders with Creamy Bleu Cheese Dip and Celery  
\$225
- Chicken Fingers with choice of Ranch or Honey Mustard Dipping Sauce  
\$225

### hot hors d'oeuvres

Priced per 50

- Crab Rangoon Dip with Fried Wonton Chips  
\$210
- Creamy Spinach and Artichoke Dip served with Crostini  
\$220
- Fried Green Beans with Chipotle Ranch Dipping Sauce  
\$235

### carving stations

Chef Carving Station served with cocktail rolls and sauces.

Priced per 50 servings

- Pineapple Ham  
\$180
- Dijon Brown Sugar Rub Pork Loin  
\$190
- Smoked Turkey Breast  
\$190
- Herb Crusted Beef Strip Loin  
\$235

### butler served

Priced per 50 pieces

- Italian Skewers of Cubed Salami, Fresh Mozzarella and Marinated Olives  
\$260
- Flaky Pastry Cups with Savory Sausage and Cheese  
\$260
- Individual Shrimp Cocktail served in Flaky Pastry Cup  
\$285
- Stuffed Mushroom Caps with Cream Cheese, Sausage and Panko Bread Crumbs  
\$225



beverage  
SERVICE

\$75 Bartender fee waived with \$350 in sales with a maximum service time of 6 hours. We recommend one bar for every 150 guests of drinking age.

Due to Kansas state liquor laws no beverages may be brought into or removed from any meeting room. The hotel reserves the right to require the use of security for events, please see your sales manager for details.

	Host Bar Subject to state liquor tax & 20% service charge	Cash Bar Prices include state liquor tax
<i>call brands</i> Jim Beam, Canadian Club, Beebeaters, Smirnoff, Cuervo Gold, Bacardi Light, Dewars	\$5.00	\$5.50
<i>premium brands</i> Bombay Sapphire, Absolut, Belvedere, Cuervo 1800, Bacardi 151, Jack Daniels, Crown Royal and Glenfiddich	\$6.00	\$6.50
<i>wine by the glass</i> Chardonnay, White Zinfandel, Cabernet and Merlot	\$5.00	\$5.50
<i>domestic bottled beer</i> Budweiser, Bud Light, Coors Light and Miller Lite	\$3.50	\$4.00
<i>specialty bottled beer</i> Corona, Heineken, Samuel Adams, Boulevard	\$4.50	\$5.00
<i>soft drinks and juices</i> Coke, Diet Coke, Sprite, Orange Juice, Grapefruit Juice, Pineapple Juice, Tomato Juice, Club Soda	\$2.25	\$2.25

Prices subject to change without notice.

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wine and beer  
SERVICE

\$75 Bartender fee waived with \$350 in sales with a maximum service time of 6 hours. We recommend one bar for every 150 guests of drinking age.

Due to Kansas state liquor laws no beverages may be brought into or removed from any meeting room. The hotel reserves the right to require the use of security for events, please see your sales manager for details.

*coastal vineyards*

Chardonnay, White Zinfandel, Merlot and Cabernet  
\$22

*cooks champagne*

Semi-Dry with crisp fruit flavors  
\$22

*martini & rossi asti champagne*

Sparkling wine with fruity and floral notes  
\$34

*mezzacorona merlot*

Intense bouquet with dry flavor  
\$38

*blackstone merlot*

Rich fruit aromas with a ripe texture  
\$34

*J lohr 7 oaks cabernet*

Generous aromas with a soft, plump texture  
\$36

*bv century cellars cabernet*

Velvety cabernet with fruity flavors  
\$23

*bella sera moscato*

Apricots & honeysuckle - deliciously sweet  
\$26

*kenwood yulupa zinfandel*

Fruity aromas followed by complex toffee, mocha and spicy notes.  
\$28

*mezzacorona pinot grigio*

Complex ripe fruit notes with a fresh and elegant finish  
\$29

*kendall jackson chardonnay*

Citrus notes with aromas of green apple and pear  
\$28

*woodbridge sauvignon blanc*

Layers of delicious fruit flavors and a hint of fresh clover  
\$29

*veramonte sauvignon blanc*

A heavy dose of citrus with richer flavors of stone fruit  
\$32

*J lohr riesling*

A pale, youthful yellow color with enticing fruit aromas  
\$27

*keg of domestic beer*

Budweiser, Bud Light, Miller Lite, Coors or Coors Light  
Approximately 125 Servings  
\$300



## general POLICIES

### MENU SELECTION AND FOOD SERVICE

Your menu should be submitted to our Catering Office no later than 30 days prior to your scheduled event. Menu prices will not be guaranteed more than 90 days prior to your event. Any food or beverage served and consumed in the hotel function areas must be purchased and provided by the Holiday Inn Wichita East I-35. Food service shall be limited to 2 hours unless otherwise noted.

Menu Prices are subject to change without notice.

### GUARANTEED NUMBER OF GUESTS

Guarantees are required for all food and beverage events with pricing based per person. Final attendance must be confirmed 3 business days in advance of your event. If a guarantee is not received, your estimated number of guests will be considered your guarantee, and all charges will be made accordingly. The hotel will set and prepare for 5% over your guarantee.

### PAYMENT

Payment in full is required 3 business days prior to your function by credit card, cash or certified check. Non-Refundable Deposit is due upon receipt of signed contract.

### RENTAL CHARGES

Room Rental charges vary according to size and specific times that the meeting rooms are being used.

### MEETING ROOMS

The hotel reserves the right to assign and/or change banquet meeting space to accommodate each particular group. All events must end no later than 12:00 am.

### SECURITY

The hotel will not be responsible before, during or after any function for lost, stolen, or damaged items. The hotel requires security for groups whose size, program or nature indicates such need. A hotel approved security agency must be used.

### LIABILITY

The groups main contact or booking contact assumes all responsibilities for damages caused by the group leader, attendees or other persons associated with the event. The hotel reserves the right to exclude or eject any and all persons without liability. If at anytime the hotel feels that a function or event may cause damage to the hotel or its guests, the hotel reserves the right to end such function.

### AUDIO VISUAL AND ENGINEERING

Audio-visual is available for all meeting rooms. Consult a catering representative as to any charges that may be assessed. Special engineering requirements, including electrical needs, must be specified to our catering department at least 3 working days in advance of your event.

### DECORATIONS

The catering department will be happy to assist you with decorations. A set up fee may apply. All decorations must be approved in advance of your event. The hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples or carpet tape without the prior approval from the catering department. Charges may apply for any damages caused. Custom colored napkins, table cloths and chair covers are available at an additional fee.

### CANCELLATION

If the contracted group cancels this event, the initial \$500 advance deposit or payment guarantee will be retained or used by the hotel to apply the following cancellation penalty fee schedule. If event is cancelled from date of booking to 60 days prior to arrival the \$500 or any additional funds paid will be forfeited. From 60 days to 4 business days prior to arrival a 50% charge of estimated revenue will be charged. From 3 business days to arrival the total amount prepaid and or estimated revenue will be charged.

