



*Wedding Celebration Packages*



**Holiday Inn Hotel and Convention Center Stevens Point**

1001 Amber Ave • Stevens Point, WI 54482 • 715-344-0200 • [HolidayInn.com/StevensPointWI](http://HolidayInn.com/StevensPointWI)

# Congratulations!



On behalf of everyone at the Holiday Inn Hotel and Convention Center Stevens Point congratulations! This is a very exciting time for you, your fiancé, and your families. Thank you for considering the Holiday Inn Hotel & Convention Center as part of your special day.

As the premier venue in central Wisconsin, we pride ourselves on our outstanding service, delectable menus, and state-of-the-art facilities. We have everything you will need to make your day special!

We will create exquisite and delightful meals for your guests. Our expert culinary team will prepare a meal off our menu, or we can create an exceptional dish detailed just to your liking. We are here to work with you.

To end the perfect day, we have more than 200 guest rooms between the Holiday Inn Hotel and Convention Center Stevens Point and the Holiday Inn Express (located just across the parking lot) for your guests to relax in after celebrating your wedding. We are pleased to set up room accommodations for your guests to ensure they have an enjoyable and cozy stay.

At the Holiday Inn Hotel and Convention Center Stevens Point, we combine comfortable accommodations, elegant ambiance, and exceptional cuisine to make your dreams a reality. Creating lasting memories is our pleasure.

Your search for the perfect reception venue is now complete!

Sincerely,

The Sales Team  
Holiday Inn Hotel and Convention Center  
Stevens Point, Wisconsin

# Services



The Holiday Inn Hotel and Convention Center Stevens Point is conveniently located off Highway 10 East in Stevens Point, Wisconsin. We offer 38,000 square feet of state-of-the-art convention space to host your ceremony, reception, or both. Our staff is here to make your wedding day memorable.

## Complimentary Services

- Seating for up to 1,100 guests
- Oval tables with seating for 8 guests with linens, napkins, and complete place settings
- 12-inch mirrored tiles with appropriate candles and holders for each table
- White and ivory linen complimentary (colored napkins available, rental charges apply)
- Skirted gift table and choice of guestbook display
- Skirted cake/dessert table
- Elevated, lighted and skirted head table with microphone
- Wooden parquet dance floor
- Complimentary wedding tasting
- Block of rooms for your guests at a discounted group wedding rate
- Complimentary whirlpool king suite for the happy couple, bottle of champagne, and chocolate-covered strawberries

## Friday and Sunday Weddings

The Holiday Inn Hotel and Convention Center Stevens Point offers discounts and incentives to those couples who plan a Friday or Sunday wedding. Please enjoy the following additional complimentary services:

- LCD projector and screen rental for a slideshow or video
- Champagne toast for the head table
- Two complimentary standard rooms for the parents of the happy couple

## Food and Beverage Minimums

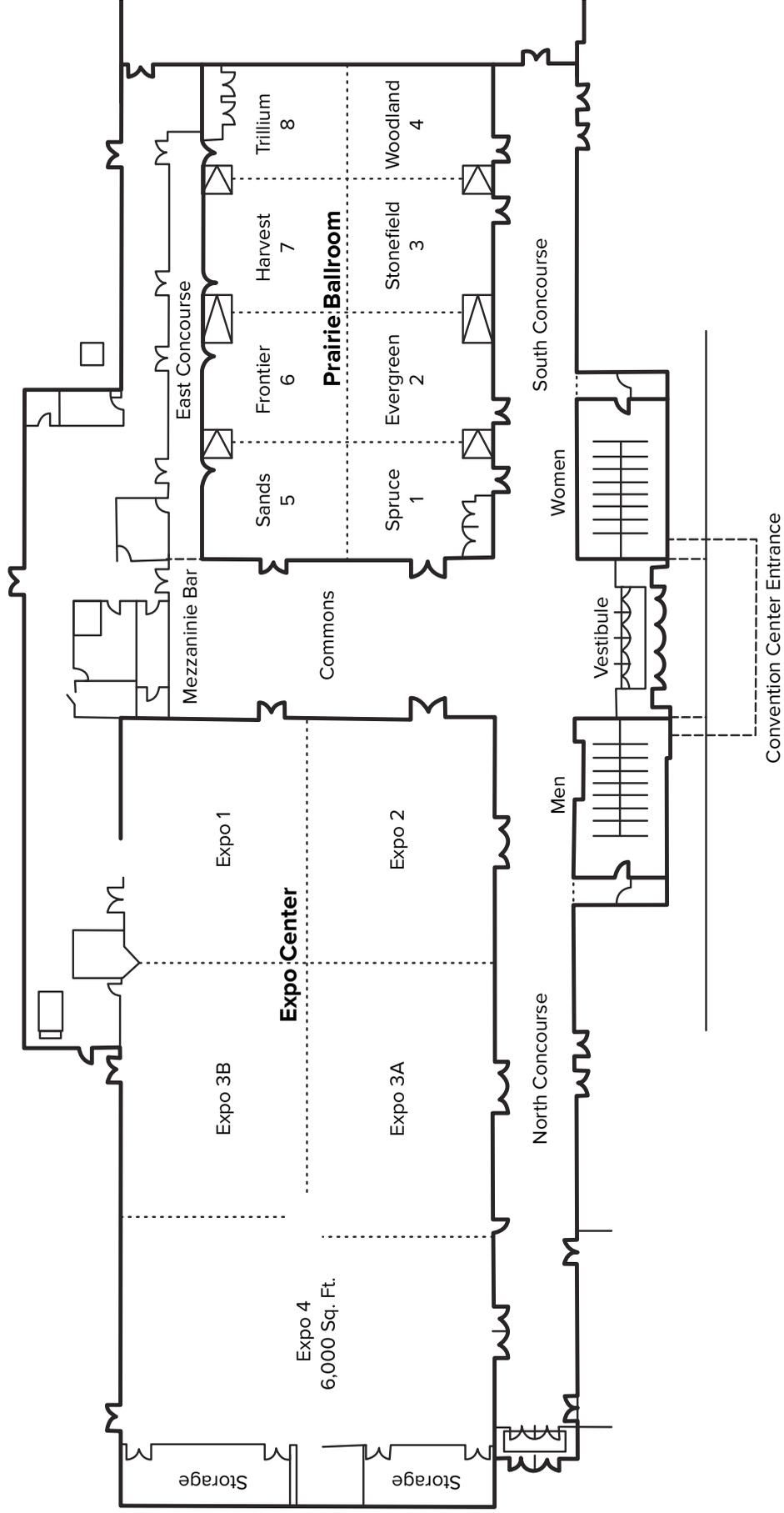
Room rental is waived based on the following food and beverage minimums. If the minimum is not met, the difference will be charged to your account as room rental. Please refer to the convention center floor plan on the following page.

Ballroom	Number of Guests	Minimum (May - Oct)	Minimum (Nov - Apr)
Northwoods Expo	300-600	\$9,000	\$8,000
Expo 1, 2, 3A, 3B or 3A, 3B, 4	125-300	\$5,000	\$4,000
Expo 1-2 or 3A-3B	100-125	\$3,000	\$2,000
Prairie Ballroom (8 section)	200-250	\$5,000	\$4,000
Prairie Ballroom (6 sections)	100-150	\$3,500	\$2,000
Prairie Ballroom (4 sections)	50-100	\$1,500	\$1,000

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# Convention Center Layout



# Group Blocks



As an additional service to the happy couple, your wedding specialist can arrange to hold rooms for the wedding party and your guests. The Holiday Inn Hotel and Convention Center Stevens Point proudly offers a wide variety of guest rooms to satisfy every member and guest of your wedding.

## **Definition of a Guest Room Block**

A block is simply a way for you to have rooms saved under your wedding name for guests who may call in to make reservations. This does not actually reserve the rooms for your guests; it only holds them for your wedding until one month before your wedding date. A block can be made for up to one year as long as a signed contract is filed with the catering manager. A block of rooms is associated with room type and does not necessarily mean the rooms will be located near each other.

Blocks will be made, based on availability, at the Holiday Inn Stevens Point-Convention Center. You may request to have a block of rooms at the Holiday Inn Express (also based on availability).

## **Room Blocking Procedures**

A block of rooms can only be held until 30 days before your actual wedding date. Any rooms not used from this block will automatically be released back to the hotel without penalty to you.

## **Reserving Rooms Held in Your Block**

Please inform your wedding guests of the accommodations we offer and that they need to specify your name when placing a reservation. Guests may call the hotel directly at 715-344-0200 or the toll-free reservation line at 888-465-4329. They may go to [holidayinn.com/stevenspointwi](http://holidayinn.com/stevenspointwi) and enter your group code, which will be furnished to you upon signing the contract. To secure their reservation, they will need to offer a valid credit card, name, address, and phone number.

## **Holiday Inn Hotel Guest Room Policies**

Check-in is 3:00pm and check out is 12:00pm. Any special requests made prior to check-in will be acknowledged, and we will do our best to accommodate.

# Marriage License



In most circumstances, you apply for a marriage license at the Wisconsin county clerk office where you plan to be married. These offices are usually located in the county probate court or circuit court. This document outlines the procedures you must follow to obtain your license. We recommend contacting the county clerk's office prior to applying for the marriage license to receive the most current procedure.

## **What is the cost of a marriage license?**

The marriage license fee is approximately \$75, which is the average across the state. However, the fee can vary from county to county. Accepted forms of payment are cash or in-state check.

## **What are the residency requirements for Wisconsin?**

One partner must have resided in the county where you are applying for at least the last 30 days. If neither partner is a resident, you must apply for your license in the county where the marriage will take place.

## **Is there a waiting period from the application date to the date the license is issued?**

Yes, there is a mandatory six-day waiting period. In most states, the waiting period does not include Saturdays, Sundays, or holidays. In some instances, the day the application is filed is not included within the waiting period.

## **Is there a waiting period from the date the license is issued to the date I am allowed to marry?**

No, you can marry immediately after receiving your license.

## **What is the minimum age a man or woman may marry?**

You must be 18 years old or older to marry without parental consent. A birth certificate may be necessary to show proof of age.

## **What if one or both of us is younger than 18?**

If either partner is under 18, parental consent forms must be signed. You will need a certified copy of your birth certificate.

## **Are blood tests and physical exams required?**

No blood test or physical exam is required.

## **How long does a marriage license remain valid once it has been issued?**

Your license will expire 30 days from the date it is issued.

## **What if one or both partners have been divorced or have had a spouse die?**

If previously married, the date of divorce or date of spouse's death must be provided. Bring a certified copy of the divorce decree or death certificate. A copy of your divorce records or spouse's death certificate can be ordered online.

## **What is the process of legally changing my last name after marriage?**

Following your wedding ceremony, you will receive a marriage certificate, which is a piece of paper proving that you are legally married. This certificate will serve as evidence of your marriage, which you'll need when you begin the process of notifying several government agencies about your name change, as well as any non-government institutions that you do business with (e.g., banks, credit cards, memberships, etc.).

# Terms & Conditions



The following policies have been established to enable us to accommodate you in an organized and professional manner. We urge you to discuss any questions with the Sales Department prior to your function.

## **Banquet Rooms**

All banquet room assignments are based on the anticipated number of guests. Relocating an event is sometimes required and outside the control of the hotel. Please be assured it will only happen when absolutely necessary. All functions will be posted accordingly, directing guests to the proper room. Please pay close attention to the contracted times for your event.

Guests will be admitted to and expected to depart the facilities in accordance with the time specified. All events must end by 12:00am, and guests must have exited the banquet hall by 1:00am. This applies to all events regardless of the city "bar time."

In compliance with local fire codes, our maximum room occupancy may not exceed the room limitations and required seating for each person. Tables or chairs cannot be blocking aisles or fire exits.

## **Menu Prices and Guarantees**

As is customary, food and beverage prices are subject to change due to fluctuating food costs. This hotel will guarantee all food and beverage prices for all functions 60 days prior to your event date. All food and beverage prices are subject to a 20% taxable service charge. The total of all prices and service charges is subject to state and local taxes.

Menu selections and room set-up details are required three weeks prior to your event. A guaranteed count of the number of people to be served is required four (4) days prior to your event. This figure is not subject to reduction. We are prepared to serve 5% over your guaranteed count. You will be billed for the number of persons guaranteed or the number actually served, whichever is greater. If we are not notified as to the number of people within the established times, the original estimated figure from the signed contract will automatically become the guarantee.

# Terms & Conditions



## **Deposits / Cancellation**

An initial deposit of 25% of the food and beverage minimum is required to secure a definite booking. Six months prior to the function date, an additional 25% of the food and beverage minimum is required. If an event is booked within a six-month period prior to the date, we will require an initial deposit of \$2,500, no matter the amount of space booked.

Tentative bookings will not be held for more than two weeks without a deposit. If the deposit is not received in this two-week time period, the space will be released. If a request is made for the same space and date before your deposit is received, you will be notified and you will have 24 hours to secure your booking with a deposit.

All deposits are non-refundable in the event of a cancellation—no exceptions. All cancellations must be submitted in writing. In the event of a cancellation, you agree to the following fee schedule:

<i>Date of Cancellation</i>	<i>Percentage Owed</i>
6 months – 1 year prior	25% of food and beverage minimum
3 months – 6 months	50% of food and beverage minimum
30 days – 90 days	75% of food and beverage minimum
Less than 4 weeks	100% of food and beverage minimum

## **Leftovers**

It is the policy of this facility to prohibit guests from taking any food items at any time, including “leftover” items from any buffet or food function. The National Restaurant Association guide-lines and Health Department regulations will be strictly enforced. Please understand that these restrictions are designed to ensure the safety of you and your guests. Your complete cooperation is appreciated. Wedding cake is the only exception to this policy.

## **Split Menus and Child Prices**

You may choose up to 2 entrées for your guests to select from with the exception of a third being a vegetarian entrée. If you would like to choose more than 2 entrées (or 3 with a vegetarian), there would be an additional charge of \$2.50 per entrée. If you choose a split menu, we will need to know your menu choices, how many of each you wish to guarantee and you will need entrée cards for each guest. When doing split menus, everyone will receive the same salad. We offer children’s meal options on our plated dinner menus.

# Terms & Conditions



## **Cakes**

All cakes must be provided by a licensed baker. The staff at the Holiday Inn Hotel and Convention Center Stevens Point is able to cut and serve your wedding cake/cupcakes, clean cake pieces, and box leftover cake for a fee of 75 cents per person. If you choose to have a third party cut, plate, and serve your cake, the Holiday Inn Stevens Point-Convention Center will provide plates and forks.

## **Alcohol Policy**

All alcohol must be purchased through the Catering Department for the entire party. All alcoholic beverages, including beer and wine, are to remain in the facility during the event. No external alcohol is permissible. We provide all bartending services.

## **Lost and Found Items**

All items belonging to the wedding party or wedding guests need to be taken with them when leaving the night of the reception. Everything left in the reception room will be disposed of at the end of the evening when the clean-up crew comes in. The hotel is not responsible for any lost or stolen items.

## **Labor**

All prices quoted include anticipated labor expenses. It is imperative that we all understand the importance of timeliness. If dinner does not start at the scheduled time agreed upon during the planning stages, you will incur additional labor charges.

## **Payment**

The food and beverage minimum must be paid in full 30 days prior to the event. The estimated food, tax, and service charge must be paid four (4) days prior to the event. A credit card authorization form will be kept on file and the card will be charged for the remaining balance on the day following the event.

## **Decorations**

We do not allow taping, tacking, or the attachment of any posters, flyers, or any written materials to walls or doors without prior written consent from the Sales Office. Confetti, glitter, or similar material of any kind is not allowed in the Convention Center. Nothing smaller than a rose petal is allowed in the Convention Center. Additional labor charges will apply if used. Any flower petals used MUST be artificial. No loose candy is allowed to be placed on tables. Candy must be wrapped or in individual wrappers.

# Terms & Conditions



## **Decorations**

There must be some type of candle plate or mirror underneath all candles to prevent wax from going onto the linens. If candle wax gets onto any of the linens, you will be charged accordingly for the replacement. Votives MUST be in a proper votive holder. The little metal cups are not acceptable. We do not allow any lit candles in the pre-function area (outside the event room), bathrooms, on the bars, gift tables, or food tables. The only food table allowed to have properly lit candles is the cake table. Please check with the Sales Office if you have any questions.

## **Function Agreements**

At least three weeks prior to your function, our Sales Office will contact you to complete a Banquet Event Order. This document will outline all of your specific event requirements, including room set-up, menu selections, bar information, and estimated meal counts. A copy of the completed BEO will be furnished to you for your review and signature. The Sales Office must receive a signed copy of the BEO at least 72 hours prior to your function. The BEO will serve as the agenda for your entire function.

## **Entertainment**

Functions that have live music, DJ, etc., must arrange to have entertainment end at 12:00am. Everyone must exit the banquet hall by 1:00am regardless of what city "bar time" may be. We ask that all equipment be set up away from entrances, and they must not obstruct access to the room. We do not allow smoke/fog machines.

## **Liability**

Groups agree to be responsible for any damage done to the premises or equipment by members, guests, invitees, or outside groups contracted by your group during the period of time they are on hotel property. Any damage will be charged accordingly. Holiday Inn Stevens Point-Convention Center cannot assume responsibility for damage or loss of any merchandise or articles left in the hotel prior to, during, or following your reception. Security arrangements should be made for all items left unattended for any time.

## **Security**

If, in the sole judgment of the hotel, additional security is needed to maintain order due to the size and nature of your function, the hotel will be happy to arrange additional uniformed security at an extra expense to the party. All security will be commissioned through a licensed and reputable company.

Under no circumstances will anyone under 21 years of age be served alcohol on premises. We reserve the right to refuse service to anyone.



## Menu

Let us take care of the planning for your elegant wedding reception. We've selected some of our favorite menu items and packaged them into convenient options for you and yours on your special day.

# Forever Package

\$73.00 per person



## **hors d'oeuvre package**

*includes up to four of the following hors d'oeuvre selections:*  
vegetable crudités, fresh sliced fruit display, mushroom caps stuffed with cheese and sausage, vegetarian spring rolls, or meatballs with choice of sauce

## **one hour of hosted call mixers and wine**

*call brands:* j bavet brandy, seagrams 7 whiskey, jack daniels, windsor canadian, smirnoff vodka, tanqueray, jim beam, dewar's scotch, bacardi, captain morgan, malibu, southern comfort, amaretto, and peach schnapps

*wine:* cabernet sauvignon, merlot, chardonnay, white zinfandel, and riesling

## **multi-course dinner service**

*your complete plated or buffet-style dinner features:*  
house, ranch, or caesar salad

## **choice of buffet:**

*prime rib buffet or premier buffet*

or

*select up to three plated entrées (one entrée per guest):*

bacon-wrapped sirloin  
13 oz. delmonico ribeye steak  
salmon with red pepper and corn relish  
salmon with dill sauce  
chicken oscar  
chicken saltimbocca  
eggplant parmesan  
garden vegetable marinara

## **beverage toast**

each guest receives one glass of champagne or sparkling apple cider for the toast to your marriage

## **complimentary cake cutting service**

the staff will cut and serve your wedding cake, clean cake pieces, and box leftover cake

## **miniature dessert and coffee station**

your guests will love our assortment of mini cheesecakes to complement your wedding cake, fresh-brewed coffee, and a selection of hot teas to refresh the palate through the night

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# Love Package

\$62.00 per person



## **hors d'oeuvre package**

*includes up to four of the following hors d'oeuvre selections:*  
vegetable crudités, fresh sliced fruit display, mushroom caps stuffed with cheese and sausage, vegetarian spring rolls, or meatballs with choice of sauce

## **one hour of hosted rail mixers and wine**

**rail brands:** christian brothers brandy, calvert extra whiskey, gordon's vodka and gin, early times bourbon, cluny scotch, and castillo rum

**wine:** cabernet sauvignon, merlot, chardonnay, white zinfandel, and riesling

## **multi-course dinner service**

*your complete plated or buffet-style dinner features:*  
house, ranch, or caesar salad

## **choice of buffet:**

*premier buffet or northwoods buffet*

or

*select up to three plated entrées (one entrée per guest):*

10 oz. delmonico ribeye steak  
bacon-wrapped sirloin  
chicken oscar  
sautéed chicken breast  
eggplant parmesan  
garden vegetable marinara

## **beverage toast**

each member of your bridal party receives one glass of champagne or sparkling apple cider for the toast to your marriage

## **complimentary cake cutting service**

the staff will cut and serve your wedding cake, clean cake pieces, and box leftover cake

## **late night snack**

satisfy your guests' late-night cravings with a variety of large one-topping pizzas

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# Romance Package

\$48.00 per person



## **hors d'oeuvre package**

*includes up to two of the following hors d'oeuvre selections:*  
vegetable crudités, fresh sliced fruit display, and mushroom caps stuffed with cheese and sausage

## **one hour of hosted rail mixers and wine**

**rail brands:** christian brothers brandy, calvert extra whiskey, gordon's vodka and gin, early times bourbon, cluny scotch, and castillo rum

**wine:** cabernet sauvignon, merlot, chardonnay, white zinfandel, and riesling

## **multi-course dinner service**

*your complete plated or buffet-style dinner features:*  
house, ranch, or caesar salad

## **choice of buffet:**

*taste of tuscany or holiday inn buffet*

or

*select up to three plated entrées (one entrée per guest):*

10 oz. delmonico ribeye steak  
pork ribeye  
chicken cordon bleu  
chicken saltimbocca  
eggplant parmesan  
garden vegetable marinara

## **beverage toast**

each member of your bridal party receives one glass of champagne or sparkling apple cider for the toast to your marriage

## **complimentary cake cutting service**

the staff will cut and serve your wedding cake, clean cake pieces, and box leftover cake

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# Hors d'Oeuvre Package



All prices are per person and based on a 25-person minimum.  
Menu price is based on one hour of service.



**choose four selections or more from the list below:**

bacon-wrapped water chestnuts.....	\$7.00
chicken quesadillas.....	\$6.00
hot and spicy buffalo wings served with bleu cheese dressing.....	\$6.00
oriental chicken spring rolls served with sweet and sour sauce.....	\$5.50
imported prosciutto ham-wrapped melon.....	\$4.00
sun-dried tomato pesto on a baguette with fresh mozzarella.....	\$3.50
wisconsin cheese and sausage tray with assorted crackers and mustards.....	\$3.50
fresh vegetable display with ranch dressing dip.....	\$3.00
meatballs (bbq, swedish or marinara).....	\$3.00
mushroom caps stuffed with italian sausage and wisconsin cheese.....	\$3.00
oriental vegetarian spring rolls served with sweet and sour sauce.....	\$3.00
sliced fresh fruit and berry display with yogurt dip.....	\$3.00
southwest pinwheels.....	\$3.00

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# Hors d'Oeuvre Package



All displays serve 50 people. Hors d'oeuvre selections can be displayed or passed.  
Tray-passed receptions require one server per 50 guests at a fee of \$45 per server.

## **cold**

*price per 50 pieces*

smoked salmon.....	market price
assorted canapés.....	\$100.00
beef tenderloin canapé.....	\$100.00
assorted finger sandwiches.....	\$85.00
cucumber rounds with smoked salmon mousse.....	\$85.00
greek pita chips with sun-dried tomato and kalamata olives.....	\$85.00
imported prosciutto ham-wrapped melon.....	\$85.00
roma tomato and mozzarella cheese bruschetta on crustini.....	\$85.00
southwestern pinwheels.....	\$85.00
sun-dried tomato pesto on a baguette with fresh mozzarella.....	\$85.00

## **hot**

*price per 50 pieces*

islander shrimp with orange marmalade sauce.....	market price
chicken quesadilla with trio of salsa.....	\$125.00
bacon-wrapped water chestnuts.....	\$115.00
chicken fingers with ranch and buffalo sauce for dipping.....	\$100.00
oriental chicken spring rolls served with sweet and sour sauce.....	\$100.00
oriental vegetarian spring rolls served with sweet and sour sauce.....	\$100.00
meatballs (swedish, marinara, or bbq).....	\$85.00
mushroom caps stuffed with cheese and italian sausage.....	\$85.00

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shrimp tray.....	market price
<i>iced jumbo shrimp cocktail with cocktail and remoulade sauce</i>	<i>per 50 pieces</i>
<i>market price is given two weeks prior to your event</i>	

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banquet pizzas.....	\$15.50 each
<i>one-topping pizzas available for late-night snacks</i>	
<i>sausage • pepperoni • cheese</i>	

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# Hors d'Oeuvre Displays



All displays serve 50 people.

## trays and displays

artisan cheese tray.....	\$200.00
<i>chef's selection of artisan cheeses</i>	
antipasto display.....	\$180.00
<i>includes asparagus, pepperoncinis, variety of olives, artichoke hearts, salami, and roasted peppers, drizzled with italian vinaigrette, served with garlic crustini</i>	
wisconsin cheese and sausage tray with assorted crackers and mustards.....	\$150.00
bruschetta display.....	\$140.00
<i>served with olive tapenade, roma tomato marinade, and crisp toasted baguette</i>	
the big dipper.....	\$125.00
<i>tortilla chips and sun-dried tomato cream cheese, tortilla chips and pico de gallo black bean roasted corn salsa, kettle potato chips, and savory dip platter</i>	
sliced fresh fruit and berry display, including yogurt dip.....	\$125.00
hot spinach and artichoke dip with french bread.....	\$100.00
fresh vegetable display with bleu cheese dip.....	\$85.00

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## from the butcher block

round of angus beef.....	\$30.00 per pound
roasted tom turkey breast.....	\$28.00 per pound
honey-glazed baked ham.....	\$23.00 per pound
<i>above butcher block selections are served with assorted mustard, mayonnaise, horseradish, and cocktail rolls</i>	

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# Banquet Stations & Additions



## stations

### **gourmet pasta station | \$25.00 per person**

pasta sautéed to order with marinara, white wine cream sauce, and basil pesto sauce, parmesan cheese, red pepper flakes, extra virgin olive oil and garlic bread. additional assorted toppings include diced grilled chicken breast, shrimp, sausage, sautéed vegetables, and baby mushrooms

### **pasta station | \$20.00 per person**

pasta sautéed to order with marinara, white wine cream sauce, and basil pesto sauce, diced grilled chicken breast, parmesan cheese, red pepper flakes, extra virgin olive oil, and garlic bread

### **mashed potato martini bar | \$7.00 per person**

garlic mashed potatoes, yukon golds, sweet potatoes, with sour cream, cheddar cheese, bacon bits, green onions, sautéed onions, sautéed mushrooms, sauce veloute, and chipotle cream sauce

### **gourmet ice cream sundae bar | \$7.25 per person**

vanilla, chocolate, and strawberry ice cream with chocolate and caramel sauces, sprinkles, whipped cream, cherries, and oreo crumbles

## sweets

chocolate fudge brownies | \$26.00 per dozen

assorted cookies | \$20.50 per dozen

assorted candy bars, snack size | \$12.00 per dozen

premium milk chocolate fountain | \$200.00

dippers for chocolate fountain | \$4.25 per person

*assorted fresh fruit, pretzels, pound cake, and marshmallows*

## snacks

fancy mixed nuts | \$20.00 per pound

dry roasted peanuts | \$13.00 per pound

pita chips with sun-dried tomato

cream cheese | \$13.00 per pound

potato chips with fresh dip | \$12.50 per pound

tortilla chips with salsa | \$12.50 per pound

chef's party mix | \$12.00 per pound

cocktail pretzels | \$12.00 per pound

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# Build Your Own Dinner Buffet



Includes mixed greens salad, freshly baked rolls and pure butter. Brewed regular and decaf coffee, hot tea and wisconsin 2% milk. Pricing is for 25 people or more. Add \$2.50 per person for groups smaller than 25 people. Choose two or more items from each section.

## pick your entrées

### chicken entrées

chicken chasseur | \$5.75  
pan-seared chicken pieces with classic brown sauce

roasted chicken | \$4.50 | gf  
bone-in chicken tossed with herbs and spices

tuscan chicken breast | \$4.00 | gf  
roasted with tomatoes, olives, basil, and prosciutto

california chicken breast | \$3.50  
pan-seared with sun-dried tomato cream

chicken florentine | \$3.50  
pan-seared breast with spinach and artichoke cream

chicken marsala | \$3.50  
pan-seared breast in marsala demi glaze

chicken piccata | \$3.50  
pan-seared breast with lemon caper sauce

chicken teriyaki | \$3.50  
pan-seared with teriyaki sauce and sesame seeds

herb-breaded chicken breast | \$3.50  
herb and panko-breaded with bechamel

### chicken entrées *cont.*

herb-seared chicken breast | \$3.50  
pan-seared herb breast with chicken jus lie

honey citrus chicken breast | \$3.50 | gf  
marinated and roasted with honey citrus glaze

pesto chicken breast | \$3.50  
pan-seared breast with pesto cream sauce

### seafood entrées

salmon bruschetta | \$9.75 | gf  
baked with tomato relish

salmon southwest | \$9.75 | gf  
baked with black bean corn relish

dill salmon | \$9.50  
baked and served with dill cream sauce

cod au gratin | \$7.00  
baked cod loin with sauce supreme and bread crumbs

cod citron | \$7.00  
baked in citrus cream sauce

tilapia polonaise | \$6.00  
baked, smothered in veloute, topped with polonaise

### beef entrées

beef picante | \$8.75  
sirloin tips smothered in creole brown sauce

beef burgundy | \$8.50  
braised beef tips in red wine demi with vegetables

beef stroganoff | \$8.00  
sirloin tips braised in classic beef and sour cream sauce

roast sirloin | \$7.25  
roasted sirloin topped with savory mushroom gravy

beef marsala | \$7.25  
roast sirloin served in a marsala demi glaze

### turkey entrées

roast turkey breast | \$4.50  
slices of turkey with pan gravy

### pork entrées

baked ham | \$4.00  
oven-baked ham with pan gravy

glazed ham | \$4.00 | gf  
oven-baked ham with brown sugar glaze

ham classico | \$4.00  
oven-baked ham with ground mustard cream

pork david | \$4.00 | gf  
roasted pork with cherry and red wine sauce

pork provencal | \$4.00 | gf  
roasted pork with brandy-glazed carrots and fennel

pork classico | \$3.50  
breaded loin with ground mustard cream

pork dijon | \$3.50  
dijon crusted with apple cider glaze

pork harmony | \$3.50 | gf  
roasted pork with spiced apple cider brandy sauce

pork marsala | \$3.50  
seared roast pork in marsala demi glaze

pork meuniere | \$3.50 | gf  
herb-roasted pork with brown butter and lemon

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# Build Your Own Dinner Buffet *Continued*



**Includes mixed greens salad, freshly baked rolls and pure butter. Brewed regular and decaf coffee, hot tea and wisconsin 2% milk. Pricing is for 25 people or more.  
Add \$2.50 per person for groups smaller than 25 people.**

## **choose your sides**

*choose two or more items from the sides section:*

- dirty mashed potatoes | \$3.00
- roasted fingerling potatoes | \$3.00
- vegetable cous cous | \$3.00
- wild rice pilaf | \$2.75
- macaroni and cheese | \$2.50
- dirty rice | \$2.25
- horseradish and bleu cheese yukon
- gold mashed potatoes | \$2.25
- parsley potatoes | \$2.00
- redskin garlic smashed potatoes | \$2.00
- homemade sage stuffing | \$2.00
- oven-roasted red potatoes | \$2.00
- sweet potato mashed | \$2.00

## **choose your vegetables**

*choose two or more items from the vegetables section:*

- sautéed broccoli and cauliflower | \$3.00
- green beans with red peppers | \$2.75
- green beans with toasted almonds | \$2.75
- roasted root vegetable | \$2.75
- fire-roasted corn and peppers | \$2.25
- carrots in pecan honey butter | \$2.00
- carrots in spiced honey butter | \$2.00
- green bean casserole | \$2.00
- country blend vegetables | \$1.75
- sautéed zucchini and yellow squash | \$1.75
- string beans with carrots | \$1.75
- french green beans | \$1.65
- peas and carrots | \$1.50
- sweet corn | \$1.50

## **choose your desserts**

*choose one or more items from the desserts section*

*(optional):*

- pie bar with ice cream | \$7.50
- gourmet ice cream sundae bar | \$7.25
- dessert buffet | \$6.50
- includes cake, cheesecake, and pie*
- brownies | \$2.25

## **add-on items**

*want to make your buffet stand out?*

*choose from these tasty options:*

- chef-carved prime rib with au jus | \$18.00
- chef-carved new york strip with au jus | \$14.00
- chef-carved turkey breast with pan gravy | \$8.00
- chef-carved pit ham with mustard and horseradish | \$7.00

bbq pork ribs | \$8.00

*estimated at 1/3-rack per person*

apricot bbq shrimp | market price

*estimated at 4 oz. per person*

lobster tail | market price

*one 5-6 oz. tail per person. two-week guarantee required*

voodoo shrimp | market price

*estimated at 4 oz. per person*

kielbasa and onions | \$3.25

chipotle cherry coleslaw | \$1.75

sliced fresh fruit with berries | \$1.75

gravy | \$1.50

*turkey, ham, chicken, or beef*

pasta salad | \$1.50

potato salad | \$1.50

sliced fresh fruit | \$1.25

vegetable display with bleu cheese dressing | \$1.25

coleslaw | \$1.00

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**Holiday Inn Hotel and Convention Center Stevens Point**

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# Buffets



**Includes mixed greens salad, freshly baked rolls and pure butter. Brewed regular and decaf coffee, hot tea and wisconsin 2% milk. Pricing is for 25 people or more.**

**prime rib buffet | \$38.50 per person**

*choice of three entrées:*

chef-carved roasted prime rib of beef, salmon with dill, spice-rubbed salmon, chicken picatta, or chicken marsala  
fresh vegetable relish tray  
fresh seasonal fruit  
garlic mashed potatoes  
wild rice pilaf  
seasoned whole kernel corn  
baby carrots in spicy honey butter

**the premier buffet | \$36.00 per person**

*choice of three entrées:*

chef-carved roasted round of beef, roasted salmon with red pepper and corn relish, salmon with tomato cruda, or teriyaki chicken  
fresh vegetable relish tray  
fresh seasonal fruit  
oven-roasted baby reds  
wild rice pilaf  
seasoned whole kernel corn  
baby carrots in spicy honey butter

**northwoods buffet | \$35.00 per person**

pan-seared herb-breaded chicken breast  
braised beef tips  
baked cod in white wine sauce  
seasonal fresh fruit tray  
pasta salad  
coleslaw  
smashed potatoes with gravy  
wild rice pilaf  
seasonal vegetable medley  
whole kernel corn

**holiday inn buffet | \$29.00 per person**

sliced pork harmony  
herb-roasted chicken  
baked cod au gratin  
fresh fruit salad  
garlic mashed potatoes  
rice and whole grains pilaf  
green beans almandine  
baby carrots in brandy glaze

**taste of tuscan buffet | \$27.00 per person**

grilled chicken breast topped with italian plum tomato, kalamata olives, sliced prosciutto ham and fresh basil  
penne pasta tossed in marinara sauce, italian sausage, mushrooms and pepperoni  
baked with romano and mozzarella cheese  
herb-cruste roasted pork loin with whole grain mustard cream sauce  
zucchini and yellow squash sautéed with fresh herbs and garlic  
rice pilaf with parmesan cheese  
garlic smashed potatoes

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# Plated Entrées



**Includes your choice of caesar, house, or ranch salad, fresh vegetables and potato or rice, fresh baked rolls with pure butter. Pricing is for 25 people or more. Brewed regular and decaf coffee, hot tea and wisconsin 2% milk.**

## **beef entrées**

grilled center cut 8-oz. filet mignon | \$38.00  
served with port wine demi glace

delmonico ribeye steak, 10 oz. | \$30.00  
delmonico ribeye steak, 13 oz. | \$35.00  
char-grilled and served with compound butter

sliced tenderloin of beef bordelaise | \$31.00  
roasted angus beef

bacon-wrapped 10 oz. sirloin steak | \$30.00  
a thick center-cut top sirloin steak wrapped in applewood smoked bacon

## **chicken entrées**

chicken oscar | \$26.00  
sautéed breast of chicken topped with fresh asparagus, crab meat and béarnaise sauce

chicken saltimbocca | \$25.00  
breast of chicken stuffed with sliced prosciutto ham wrapped around a blend of sage, rosemary, and garlic puree with swiss cheese, topped with parmesan and italian herbs

sautéed chicken breast | \$23.00  
choice of sauce: chardonnay, mushroom, or sun-dried tomato cream sauce

chicken cordon bleu | \$23.00  
breast of chicken stuffed with lightly smoked ham and swiss cheese

## **pork entrées**

pork ribeye | \$23.75  
8 oz. char-grilled with mushroom gravy

pork wellington | \$24.00  
seared pork tenderloin wrapped in puff pastry, finished with a light marsala demi glace

## **seafood entrées**

seared tilapia | \$21.00  
gently seasoned pan-seared tilapia, served with a velvety sauce mornay

salmon with dill sauce | \$26.95  
a salmon filet served with a classic dill sauce

roasted salmon | \$26.95  
a salmon filet served with a red pepper and corn relish

mahi mahi | \$23.25  
baked and served with a fruit salsa

## **vegetarian entrées**

*includes salads only; no sides*

eggplant parmesan | \$18.25  
italian breaded eggplant slices pan-seared and set atop a bed of linguini, smothered in marinara, garnished with fresh grated parmesan

garden vegetable marinara | \$17.25  
fettuccini noodles tossed with seasonal vegetables and marinara sauce

*You may choose up to 2 entrées for your guests to select from with the exception of a third being a vegetarian entrée. If you would like to choose more than 2 entrées (or 3 with a vegetarian), there would be an additional charge of \$2.50 per entrée.*

*See next page for accompaniments.*

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# Plated Entree Accompaniments



**select one for all guests:**

**caesar salad**

romaine lettuce, parmesan cheese and garlic croutons with caesar dressing

**ranch salad**

tossed garden greens, cucumber, red onions, roma tomatoes, julienne carrots, shredded cheddar cheese, croutons, served with ranch dressing and french dressing

**house salad**

mixed lettuce greens, tomatoes, red onions, cheese straws with balsamic vinaigrette

**select one vegetable per plated option:**

*not included in vegetarian entrées*

baby carrots

seasoned whole kernel corn

green beans with roasted red pepper

seasonal mixed fresh vegetables

vegetable cous cous

**select one side per plated option:**

*not included in vegetarian entrées*

garlic mashed potatoes

twice baked potatoes

roasted red potatoes

wild rice blend

rice pilaf

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**kids menu options | \$10 per plate**

for children between the ages of 4 and 10 years old

fresh fruit

fresh baked rolls with pure butter

wisconsin 2% milk

**select one entrée:**

chicken fingers

mac and cheese

grilled cheese

**select one side:**

shoestring fries

fresh vegetable

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# Reception Options



## hosted bar

as the host, you are responsible for the purchase and payment of your guests' beverage consumption

## cash bar

your guests are responsible for the purchase and payment of their beverage choice

### bar prices

rail highball.....\$4.00

rail cocktail.....\$5.50

*christian brothers brandy, calvert extra whiskey, gordon's vodka and gin, early times bourbon, cluny scotch, castillo rum, amaretto, peach schnapps*

call highball.....\$5.00

call cocktail.....\$6.50

*korbel, seagrams 7 whiskey, jack daniels, windsor canadian, smirnoff vodka, tanqueray, jim beam, dewar's scotch, bacardi rum, captain morgan, malibu, southern comfort*

premium highball.....\$6.00

premium cocktail.....\$7.50

*korbel, crown royal, absolut, bombay sapphire, maker's mark, johnny walker black, grey goose*

liqueurs.....\$6.25

*drambuie, kahlua, bailey's irish cream, rumchata, chambord*

domestic bottled beer.....\$3.75

*miller lite, bud light, point amber, o'douls amber, point special, coors light*

premium bottled beer.....\$4.50

*corona, mike's hard lemonade, heineken, ciderboys hard cider*

domestic keg beer — 1/2 barrel.....\$325.00

*mgd, miller lite, budweiser, bud light, point special, coors light*

micro brew keg beer — 1/2 barrel.....\$375.00

*point amber*

micro brew keg beer — 1/2 barrel.....\$425.00

*point black onyx, spotted cow, central waters honey blonde, central waters mud puppy, point session pale ale, point seasonals, blue moon, leinenkugels*

house wine.....\$5.00 per glass, \$19.00 per bottle

*cabernet sauvignon, merlot, chardonnay, white zinfandel, moscato*

house champagne.....\$21.00 per bottle

champagne fountain.....\$100.00 plus \$20.00 per bottle used

soft drinks.....\$2.00 per glass

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# Gift Opening



## beverages

breakfast blend regular or decaf coffee.....	\$26.95 per gallon
assorted fruit juices (orange, cranberry, apple).....	\$25.95 per gallon
brewed pekoe iced tea.....	\$21.50 per gallon
lemonade.....	\$21.50 per gallon
fruit punch.....	\$18.00 per gallon
wisconsin dairy milk.....	\$15.95 per gallon
dasani bottled water.....	\$26.95 per dozen
coke products.....	\$22.95 per dozen
assorted herbal tea.....	\$1.50 per bag

## ala carte breakfast items

fresh baked cake danishes.....	\$25.50 per dozen
assorted donuts.....	\$24.95 per dozen
bagels with cream cheese.....	\$24.95 per dozen
fresh baked muffins.....	\$24.95 per dozen
warm, fresh cinnamon rolls.....	\$24.95 per dozen
whole fresh fruit.....	\$20.50 per dozen
fresh racine danish kringle.....	\$20.95 per ring
sliced fresh fruit.....	\$3.75 per person
fruit yogurt.....	\$2.75 each

omelet station.....	\$18.00 per person
<i>eggs, diced tomatoes, mixed peppers, ham, sausage, bacon, onions, mushrooms, chives, and cheddar cheese</i>	

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