

STAY SMITTEN.



Just the Place for Your Special Day!

With our large and beautiful ballroom and outstanding amenities, the Holiday Inn Norwich is the ideal place for your wedding. Celebrate your wedding your way with an unforgettable reception that's right for you. Our Wedding Packages provide an affordable and rewarding way to assure a great start to your life together.

All Wedding Packages Feature....

Ceremony

Exchange your vows in one of our private rooms. An additional fee of \$300 includes chairs and an extra hour of facility use.

Cocktail Hour (Included in five hour reception)

A perfect start to your celebration, your guests will mingle over drinks and hors d'oeuvres.

Reception

Five Hour Reception
Your choice of a buffet or sit-down dinner package
Set tables with floor-length ivory or white linens, ivory or white table topper and your choice of napkin color.
(Upgrades for table linens and chair covers available)
Extend your reception for an additional \$300 per hour.

Champagne Toast

Complimentary house champagne toast to celebrate your new beginning. (Upgrades available for additional fee)

Beverage Service

Choose the cocktail service that best suits your taste and style for your wedding. Bar service is not included in our wedding packages, but please choose from our cash, host, or open bar options.

Tastings

Complimentary menu tasting may be scheduled for the Bride and Groom.

Overnight Accommodations

Complimentary overnight accommodations for the bride and groom on your wedding night.

Plus, special guest room rates for any of your family or friends who would like to take the elevator home.



Holiday Inn
Norwich, CT

Buffet Dinner

Friday and Saturday.....\$46 per person
Sunday.....\$41 per person

HOR D'OEUVRES

STATIONARY HOR D'OEUVRES

International Cheese and Fruit Display

Display of Domestic and International Cheeses served with Fresh Grapes and Assorted Crackers

Fresh Vegetable Crudités

A Selection of Fresh Garden Vegetables served with Assorted Dressing

STATIONARY OR BUTLER PASSED HOR D'OEUVRES (SELECT FOUR)

- Chowder Shooter with Clam Fritter
- Brie & Raspberry Puffed Pastry
- Eggplant caponata with basil on a crostini
- Crab Rangoon with duck sauce
- Mac n Cheese bites
- Seafood Stuffed Mushrooms
- Scallops Wrapped with Bacon
- Chicken Satay with Thai Chili Sauce
- Beef Satay with Teriyaki Sauce
- Asian Pot Stickers with Soy Dipping Sauce
- Buffalo Spring Roll with Bleu Cheese dipping sauce
- Mini Beef Wellington
- Mini Fried Chicken & Waffles with syrup drizzle
- Bruschetta with Fresh Tomato and Basil
- Flatbread with fig jam, caramelized onion and Blue cheese
- Coconut Shrimp with Mango Sweet & Sour Sauce
- Mini Crab Cakes with Chipotle Mayonnaise
- Tandoori Chicken with Cucumber Sauce
- Oriental Spring Rolls with Ginger Dipping Sauce

SALAD (SELECT ONE)

Served Warm Rolls and Butter

Mixed Field Green Salad

Carrots, Cucumbers, Cherry Tomatoes, Onions, Freshly Baked Croutons served with Assorted Dressings

Caesar Salad

Roasted Garlic Caesar Dressing with Grated Fresh Parmigiano Reggiano Cheese and Freshly Baked Croutons

Mesculn Greens

Candied Pecans, Dried Cranberries, & Balsamic Vinaigrette Dressing

Spinach Salad

Golden Apples, Candied Pecans, & Balsamic Vinaigrette Dressing

A 20% service charge and applicable sales tax will be added to all food and beverage arrangements.





Holiday Inn
Norwich, CT

Buffet Dinner

ENTREE (SELECT OF TWO)

- Grilled Tequila Chicken marinated in Tequila, Brown Sugar, Lime & Cilantro
- Chicken Piccata with a Lemon Caper Sauce
- Chicken Marsala with Wild Mushrooms in an Italian Wine Sauce
- Stuffed Breast of Chicken with Spinach, Sun-Dried Tomatoes & Boursin Cheese
- Stuffed Chicken with Prosciutto & Gruyere Cheese with a Basil Pesto Sauce
- Stuffed Chicken with Brie and Golden Apples in a Calvados Cream Sauce
- Atlantic Baked Cod with a Lemon, White Wine and Butter Sauce
- Stuffed Filet of Sole with Seafood Stuffing Topped with a Newburgh Sauce
- Seared Salmon with a Bourbon Glaze
- Garlic Roasted Pork Loin
- Oven Roasted Pork Loin Stuffed with Spinach and Balsamic Marinated Tomatoes
- Sliced Roasted Top Sirloin with a Bordelaise or Peppercorn Cognac Sauce
- Beef Tenderloin Tips with a Burgundy Wine Sauce
- Eggplant Rollatini with Fresh Mozzarella and Roma Tomatoes, infused with Fresh Basil Olive Oil
- Zucchini Cakes
- Mushroom Ravioli
- **Vegan Chicken Patty Substitute available for regular menu items

ACCOMPANIMENTS (SELECT OF TWO)

Starch:

Mashed Potatoes, Herb Roasted Potatoes, Potatoes Au Gratin, Rice Pilaf, Tortellini with Alfredo Sauce, Pasta with Marinara

Vegetable:

Fresh Seasonal Vegetables, Green Bean Almandine, Broccolini, Baby Carrots, Roasted Brussel Sprouts
Asparagus (Add \$2 per person)

CARVING STATION ENHANCEMENT (CHEF ATTENDANT FEE | \$75 PER STATION)

ROASTED BREAST OF TURKEY.....\$5 per person
Pan Gravy and Cranberry Chutney

HONEY MUSTARD GLAZED HAM.....\$5 per person
Honey/Spicy Mustard and Caramelized Onions

APPLE BOURBON PORK LOIN.....\$7 per person
Apple Bourbon or Garlic & Thyme Demi Glaze

ROASTED SIRLOIN OF BEEF.....\$10 per person
Horseradish Sauce and Bourbon Mushroom Sauce

PRIME RIB.....\$10 per person
Creamy Horseradish, Au Jus and Assorted Rolls

TENDERLOIN OF BEEF.....Market Price
Creamy Horseradish and Bourbon Mushroom Sauce

A 20% service charge and applicable sales tax will be added to all food and beverage arrangements.





Holiday Inn

Norwich, CT

Plated Dinner

Friday and Saturday.....\$55 per person

Sunday.....\$50 per person

HOR D'OEUVRES

STATIONARY HOR D'OEUVRES

International Cheese and Fruit Display

Display of Domestic and International Cheeses served with Fresh Grapes and Assorted Crackers

Fresh Vegetable Crudités

A Selection of Fresh Garden Vegetables served with Assorted Dressing

STATIONARY OR BUTLER PASSED HOR D'OEUVRES (SELECT FOUR)

Chowder Shooter with Clam Fritter

Brie & Raspberry Puffed Pastry

Eggplant caponata with basil on a crostini

Crab Rangoon with duck sauce

Mac n Cheese bites

Seafood Stuffed Mushrooms

Scallops Wrapped with Bacon

Chicken Satay with Thai Chili Sauce

Beef Satay with Teriyaki Sauce

Asian Pot Stickers with Soy Dipping Sauce

Buffalo Spring Roll with Bleu Cheese dipping sauce

Mini Beef Wellington

Mini Fried Chicken & Waffles with syrup drizzle

Bruschetta with Fresh Tomato and Basil

Flatbread with fig jam, caramelized onion and Blue cheese

Coconut Shrimp with Mango Sweet & Sour Sauce

Mini Crab Cakes with Chipotle Mayonnaise

Tandoori Chicken with Cucumber Sauce

Oriental Spring Rolls with Ginger Dipping Sauce

SALAD (SELECT ONE)

Served Warm Rolls and Butter

Mixed Field Green Salad

Carrots, Cucumbers, Cherry Tomatoes, Onions, Freshly Baked Croutons served with Assorted Dressings

Caesar Salad

Roasted Garlic Caesar Dressing with Grated Fresh Parmigiano Reggiano Cheese and Freshly Baked Croutons

Mesculn Greens

Candied Pecans, Dried Cranberries, & Balsamic Vinaigrette Dressing

Spinach Salad

Golden Apples, Candied Pecans, & Balsamic Vinaigrette Dressing

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Holiday Inn

Norwich, CT

Plated Dinner

ENTREES (SELECT THREE)

Chicken Piccata with a Lemon Caper Sauce
Grilled Tequila Chicken marinated in Tequila, Brown Sugar, Lime & Cilantro
Chicken Marsala with Wild Mushrooms in an Italian Wine Sauce Mediterranean
Chicken w/ Kalamata Olive, Artichoke and Tomatoes
All Natural Chicken Breast Stuffed with Brie and Golden Apples and a Calvados Cream Sauce
Baked Atlantic Cod with a Light Lemon Buerre Blanc
Pistachio Crusted Pacific Salmon Filet served with Buerre Blanc
Roasted Salmon with Bourbon Glaze sauce
Oven Roasted Pork Loin Stuffed with Spinach, Sun-Dried Tomatoes & Boursin Cheese
New York Strip Steak with a Smoky Bourbon Reduction
Prime Rib with a Rosemary Au Jus and a Horseradish Cream
Tenderloin Tips in Bordelaise and Crimini Mushrooms
Pan-Seared Petit Filet Mignon with Crushed Pepper in a Brandy Cream Reduction
Grilled Petit Filet Mignon Wrapped in Applewood Smoked Bacon with Roasted Shallot and Tomato Confit
Eggplant Rollatini with Fresh Mozzarella, Roman Tomatoes, Infused w/ Fresh Basil Olive Oil
Mushroom Ravioli in sweet pea puree

Entrée Duo Plates (Additional costs apply per person)

Grilled Petit Filet Mignon and Herb Roasted Chicken with Artichoke and Roasted Sweet Pepper Aioli (Add \$4)
Grilled Petit Filet Mignon and Jumbo White Gulf Shrimp with a Triple Citrus-Parsley Butter (Add \$6)
Grilled Petit Filet Mignon and Butter Poached Lobster Tail with a Champagne Pepper Sabayon
(Add \$Market Price)

ACCOMPANIMENTS (SELECT OF TWO)

Starch:

Mashed Potatoes, Herb Roasted Potatoes, Potatoes Au Gratin, Rice Pilaf, Tortellini with Alfredo Sauce Pasta with Marinara

Vegetable:

Fresh Seasonal Vegetables, Green Bean Almandine, Broccolini, Baby Carrots , Roasted Brussel Sprouts Asparagus (Add \$2 per person)

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Holiday Inn
Norwich, CT

Enhancements

DISPLAY SELECTIONS

HUMMUS PLATTER.....\$3 per person
Homemade Sesame, Roasted Garlic and Lemon Scented Hummus,
Baby Carrots, Celery and Assorted Seasonal Vegetables and Pita Chips

ARTICHOKE AND SPINACH DIP.....\$4 per person
Creamy Blend of Cheeses, Spinach & Artichoke
Served with Crisp Tortilla Chips or Pita Chips

BRUSCHETTA DISPLAY.....\$5 per person
Grilled Country Bread Toppings with Caponata, Artichoke Spread,
and Smoked Chicken Pate Tomato-Basil Relish, Tuscan White Bean Purée

SOUTHWESTERN DIP.....\$6 per person
Fresh Tortilla Chips, Spicy Melted Mexican Cheddar Cheese Salsa,
Pico de Gallo, Jalapeños, Guacamole and Sour Cream

MASHED POTATO BAR.....\$7 per person
Yukon Gold Potatoes With All the Fixings - Bacon, Chives,
Cheddar Cheese, Sour Cream, Broccoli, Gravy and Butter

ANTIPASTO DISPLAY.....\$14 per person
Grilled Artichokes, Italian Marinated Mushrooms, Roasted Peppers,
Pepperoncini's, Olives, Salami, Prosciutto, Pepperoni, Ham and Imported Cheeses
Served with Assorted Crackers and Bread

NEW ENGLAND RAW BAR.....Market Price
Jumbo Shrimp, Cocktail Crab Claws, Seasonal Clams and Oysters
Served with Cocktail Sauce, Horseradish, Tabasco and Lemons

STATION

CHEF ATTENDANT FEE | \$75 PER STATION

PASTA STATION.....\$8 per person
Choice of Two: Penne | Cheese Tortellini | Gnocchi
Choice of Sauce: Marinara, Vodka, Pesto Cream, Alfredo
Accompaniments Include: Grilled Chicken, Roasted Peppers,
Black Olives, Garlic and Fresh Vegetables
Served with Garlic Bread and Warm Rolls with Butter

Add-on for \$4 per person: Italian Sausage | Baby Shrimp

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Holiday Inn
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Enhancements - Continued

KIDS MEALS.....\$12.95 per person

Age 12 Years & Under

Select One: Cheeseburger, Macaroni & Cheese or Chicken Fingers

Served with French Fries, Vegetable and a Juice Box

DESSERTS

ICE CREAM.....\$2 per person

With Wedding Cake (Vanilla or Chocolate)

SUNDAE BAR.....\$6 per person

Chocolate and Vanilla Ice Cream

Candies, Crushed Oreos, Chopped Nuts, Sprinkles, Cherries, Strawberry Sauce,

Caramel Sauce, Hot Fudge and Whipped Cream

Add Fresh Strawberries, Berries and Bananas.....\$4 per person

Add Brownies.....\$3 per person

CHOCOLATE FOUNTAIN.....\$10 per person

Semi-Sweet Flowing Chocolate Fountain with Fresh Seasonal Fruit, Angel Food & Pound Cakes

Add Fresh Whole Strawberries.....\$3 per person

VIENNESE DESSERT STATION.....\$15 per person

Assortment of Miniature Pastries including Eclairs, Napoleons, Fruit Tarts, Cream Puffs, Cannoli, Truffles,

Chocolate Dipped Strawberries, Cookies & Petit Fours

LATE NIGHT SNACKS

COOKIES AND MILK.....\$5 per person

Freshly baked assorted cookies and brownies served with milk

POPCORN BAR AND PRETZEL BITES STATION.....\$8 per person

Fresh popped popcorn with assorted seasonings and kettle popcorn

Warm pretzel bites with beer cheese dipping sauces and mustards

Add Fresh Baked Cookies.....\$3 per person

KEBABS AND DIPPED STRAWBERRIES.....\$10 per person

Fruit kebabs and chocolate dipped strawberries

A 20% service charge and applicable sales tax will be added to all food and beverage arrangements.





Holiday Inn
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Bar Packages

All bar packages require a bartender fee. One bartender per 100 guests, fee \$25 per bartender, per hour.
Bar Packages are based on a 5 hour maximum

HOSTED BAR Includes Domestic & Imported Beer, House Wine and Soft Drinks

Non-Alcoholic Bar Unlimited assorted sodas, bottle water and fruit juices
Up to 4 hours.....\$6 per person

BEER, WINE & SOFT DRINKS

(Budweiser, Bud Light, Michelob Ultra, Stella Artois, Corona, Sam Adams, Heineken, Yuengling, House Wine - Trinity Oaks, Sutter Home White Zinfandel)

1 Hour.....\$10 per person
2 Hours.....\$14 per person
3 Hours.....\$18 per person
4 Hours.....\$22 per person

CALL BRANDS

(Pinnacle Vodka, Gilbey's Gin, Cruzan 9 Spiced Rum, Cruzan Light Rum, Jim Beam White, Sauza Gold Tequila, Grant's Reserve Scotch)

1 Hour.....\$12 per person
2 Hours.....\$18 per person
3 Hours.....\$24 per person
4 Hours.....\$30 per person

PREMIUM BRANDS

(Grey Goose Vodka, Bombay Sapphire, Bacardi Rum, Hornitos Reposado, Johnnie Walker Black, Jack Daniels, Amaretto, Kahlua, Bailey's, Sambocca, Jameson, Crown Royal, Candian Club)

1 Hour.....\$14 per person
2 Hours.....\$21 per person
3 Hours.....\$28 per person
4 Hours.....\$35 per person

CASH BAR OR HOST BAR

Domestic Beer.....\$4 per bottle
Imported Beer.....\$5 per bottle
House Wine.....\$6 per glass
Premium Wine.....\$7 per glass
Call Brands.....\$6 per drink
Premium Brands.....\$7 per drink
Top Shelf Brands.....\$8-\$12 per drink
Cordials.....\$8-\$13 per drink
Soda & Juice.....\$2 per glass

MISCELLANEOUS BEVERAGES

CHAMPAGNE TOAST.....\$3 per person
SPARKING CIDER TOAST.....\$2 per person
MIMOSA PUNCH.....\$45 per gallon
WHITE OR RED SANGRIA.....\$55 per gallon
Fruit Punch, Lemonade or Iced Tea.....\$25 per gallon (served 16-20 pp)

A 20% service charge and applicable sales tax will be added to all food and beverage arrangements.





Holiday Inn
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Reception

HORS D'OEUVRES ASSORTMENT.....\$20 per person
Additional Half Hour.....\$5 per person

25 PERSON MINIMUM

Reception Based on 60 Minutes of Continuous Service

****CHOOSE FIVE ITEMS****

Bruschetta with Tomato & Basil

Wild Mushroom & Mozzarella Bruschetta

Caprese Kabobs

Balsamic Fig & Goat Cheese on a Crostini

Eggplant Caponata with Basil on a Crostini

Meatballs (Marinara, Swedish, Sweet & Sour)

Brie and Raspberry Phyllo

Asiago Chicken Phyllo Blossom

Chicken Pesto Phyllo Blossom

Spinach & Cheese Phyllo Blossom

Steak Fiesta Phyllo Blossom

Stuffed Mushrooms

Scallops Wrapped with Bacon

Chicken Satay

Teriyaki Beef Skewers

Mini Crab Cakes

Seafood Wasabi Bites

Vegetable or Buffalo Chicken Spring Rolls

Vegetable, Pork or Chicken Dumplings

ENHANCEMENTS

Mini Beef Wellington.....\$3

Stuffed Clams.....\$4

Coconut Shrimp.....\$4

Shrimp Cocktail.....\$4

Lobster Mac & Cheese Spoon.....\$5

Seared Tuna with Cucumber Wasabi on a Wonton Crisp.....\$6

Tuna Kabobs.....\$6

To customize your reception, see displays and stations add-on pricing.

A 20% service charge and applicable sales tax will be added to all food and beverage arrangements.





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Hors d'oeuvres

PASSED OR STATIONARY SELECTIONS

*PER 50 PIECES

Bagel Pizza Bites.....	\$75
Franks in a Blanket.....	\$75
Meatballs (Marinara, Swedish, Sweet & Sour).....	\$75
Wild Mushroom & Mozzarella Bruschetta.....	\$75
Tomato & Basil Bruschetta.....	\$75
Caprese Kabobs.....	\$75
Mozzarella Sticks w/Marinara.....	\$75
Mini Assorted Quiche.....	\$100
Balsamic Fig & Goat Cheese on a Crostini.....	\$100
Chicken Satay.....	\$100
Asiago Chicken Phyllo Blossom.....	\$100
Chicken Pesto Phyllo Blossom.....	\$100
Spinach & Cheese Phyllo Blossom.....	\$100
Steak Fiesta Phyllo Blossom.....	\$100
Stuffed Mushrooms.....	\$100
Vegetable Spring Rolls.....	\$100
Vegetable, Pork or Chicken Dumplings	\$100
Mini Crab Cakes.....	\$100
Crab Rangoon.....	\$100
Eggplant Caponata with Basil on a Crostini.....	\$125
Buffalo Chicken Spring Roll.....	\$125
Teriyaki Beef Skewers.....	\$125
Scallops Wrapped in Bacon.....	\$125
Brie & Raspberry Cheese Phyllo.....	\$125
Chicken Wings (Buffalo, BBQ, Teriyaki or Plain.....	\$150
Guinness Battered Chicken w/honey mustard.....	\$150
Mini Beef Wellington.....	\$150
Stuffed Clams.....	\$200
Coconut Shrimp.....	\$200
Shrimp Cocktail.....	\$200
Lobster Mac & Cheese Spoon.....	\$200

Pizza (Price Per Pie –Serves 20 pp)

Mozzarella Cheese Pizza.....	\$35
Pepperoni Pizza.....	\$40
Sausage Pizza.....	\$40
Vegetarian Pizza.....	\$40
Mushroom, Green Pepper or Onion Pizza.....	\$40
Pepperoni and Sausage Pizza.....	\$45

A 20% service charge and applicable sales tax will be added to all food and beverage arrangements.

