

## Weddings at the Holiday Inn & Suites

Our gift to you...

White floor length tablecloths and linen napkins

Three votive candles per table

Complimentary cake cutting and service

Elevated head table and Dance floor

Complimentary wedding tasting for four people

Complimentary overnight accommodations for the bride and groom

Complimentary bottle of champagne for the parents of the bride and groom

Special overnight room rates for your wedding guests

Complimentary one night's stay for your One Year anniversary

IHG points towards your honeymoon



## Wedding Package

Choice of three white gloved butler passed hors d'oeuvres

Champagne toast

Four-course chef inspired gourmet meal

Unlimited wine service during dinner

Wedding cutting and cake service

Four hours of hosted premium bar

Coffee and tea service

### Hors D' Oeuvres

choice of three

cold

bruschetta

deviled eggs

antipasto skewers

smoked salmon crostini

shrimp ceviche shooters

pesto chilled shrimp skewer

beef crostini

hot

spinach & cheese spanakopita

artichoke cheese in phyllo

crab stuffed mushrooms

vegetable egg rolls

smoked gouda mac and cheese bites

chicken quesadilla

coconut shrimp

scallops wrapped in bacon

mini beef wellingtons

mini crab cakes



## Plated Dinner

### Soup

Italian wedding soup

Classic chicken noodle

Creamy chicken and wild rice

Tomato bisque

Creamy broccoli soup

Roasted red pepper bisque

### Salads

mixed green salad

tomato wedge, cucumber, shredded carrots, red onion rings

wedding caesar salad

shaved parmesan, fried capers, prosciutto chips, crouton, dressing

waldorf salad

mixed greens, apple, cucumber, tomato, candied pecans, apple ranch dressing

california salad

spring mix, feta cheese, dried cranberries, raspberry vinaigrette

## Entrée Selections

Pan Roasted Airline Chicken Breast 84

thyme jus  
butter mashed potatoes  
broccolini

Panko Stuffed Chicken 85

spinach, roasted red peppers, smoked gouda  
bechamel cream sauce  
herb mashed potatoes

Caribbean Salmon 88

mango salsa  
island rice  
fresh asparagus

Potato Encrusted Halibut 89

buerre blanc  
haricot vert

Stuffed Pork Tenderloin 84

apple and cranberry dressing  
baby glazed carrots

NY Strip Steak 95

herb butter, tobacco onions  
horseradish mashed potato  
brussel sprouts

Filet of Beef 97

red wine demi glace, mushroom trio  
roasted rosemary fingerling potatoes  
fresh asparagus

Filet Oscar 99

lump crabmeat, fresh asparagus, sauce bearnaise  
layered potato au gratin

Duet 102

Filet paired with Salmon  
cabernet reduction, herb beurre blanc  
whipped potato  
fresh asparagus

Vegetarian

roasted butternut squash | stuffed with rice | beans | roasted vegetables

Children's 20 per person

fresh fruit cup | chicken fingers or cheeseburger with fries

Vendor Meal 35 per person

wedding selection soup | salad | entrée | wedding cake



Premium Bar  
included in the package

smirnoff vodka | beefeater gin | jim beam bourbon | canadian club whisky  
bacardi rum | captain morgan rum | dewars scotch | cuervo gold tequila  
amaretto | peach schnapps  
bud light | miller lite | corona | heineken | blue moon  
house chardonnay | pinot grigio | pinot noir | cabernet sauvignon | champagne  
soft drinks | juices | bottled waters

Super Premium Bar  
additional \$9 per person

ketel one vodka | tanqueray gin | makers mark bourbon | crown royal whisky  
bacardi rum | captain morgan rum | JW black label scotch | sauza gold tequila  
amaretto | peach schnapps  
bud light | miller lite | corona | heineken | blue moon  
house chardonnay | pinot grigio | pinot noir | cabernet sauvignon | champagne  
soft drinks | juices | bottled waters

Specialty Bars

Margarita Bar

9 per person first hour, 5 per person each additional hour  
a selection of tequilas, margarita mixes, lemons, limes, salt

Bellini Bar

9 per person first hour, 5 per person each additional hour  
house prosecco and moscato, a selection of fruit purees, fruit garnishes

## Bourbon Bar

10 per person first hour, 7 per person each additional hour

a selection of jim beam bourbons, large ice cubes, cherries, oranges bitters, ginger ale

## Sweet Endings Table 19 per person

assortment of cookies | cheesecake pops | mini cannoli's  
white and dark chocolate dipped strawberries | mousse filled chocolate cups

## Midnight Madness

nacho bar | tortilla chips | ground beef | guacamole | salsa | jalapenos |  
shredded cheeses | sour cream 5 per person

cheeseburger sliders | chicago style hot dogs 3 each

BT pizzas | pepperoni | sausage | veggie 15 each

jumbo pretzels with warm cheese dip 5 each

pigs in a blanket with mustard and ketchup 3 each

wings and rings bar 5 per person

## Next Day Brunch 12

assortment of juices and muffins

sliced fresh fruit

scrambled eggs | bacon | sausage | breakfast potato

unlimited Mimosas

coffee and tea service

## Ala Carte Weddings

### Entrée Selections

Pan Roasted Airline Chicken Breast 32  
thyme jus | butter mashed potatoes | broccolini

Panko Stuffed Chicken 34  
spinach, roasted red peppers, smoked gouda  
bechamel cream sauce | herb mashed potatoes

Caribbean Salmon 38  
mango salsa | island rice | fresh asparagus

Potato Encrusted Halibut 39  
buerre blanc | haricot vert

Stuffed Pork Tenderloin 34  
apple and cranberry dressing | baby glazed carrots

NY Strip Steak 41  
herb butter, tobacco onions | horseradish mashed potato | brussel sprouts

Filet of Beef 44  
red wine demi glace, mushroom trio | roasted rosemary fingerling potatoes  
fresh asparagus

Filet Oscar 47  
lump crabmeat, fresh asparagus, sauce bearnaise | layered potato au gratin

Duet 49

Filet paired with Salmon  
cabernet reduction, herb beurre blanc | whipped potato | fresh asparagus

### Chef's Table Buffet

**two entrée buffet \$39 | three entrée buffet \$44**

soup of the day, choice of one salad, two chef's selection composed salads, entrée selections, starch selection, vegetable selection, rolls and butter, coffee and tea service

### Salads

**choice of one**

mixed greens salad | caesar salad | waldorf salad | california salad

### Entrees

chicken vesuvio | roasted chicken breast | stuffed chicken  
stuffed pork tenderloin | sautéed pork medallions | pork chops  
pan seared salmon dill cream | caribbean salmon mango salsa | halibut beurre blanc  
14 hour beef brisket | sliced NY strip steak | marinated flank steak

### Starch

**choice of one**

mashed potato | horseradish mashed potato | roasted red potato  
fingerling potatoes with bacon | au gratin potato | sweet mashed  
macaroni and cheese | mushroom risotto | wild rice | fettuccini alfredo

### Vegetable

**choice of one**

green beans and peppers | buttered corn | brussel sprouts | broccolini  
vegetable medley | grilled asparagus | glazed carrots

### Cake Cutting Service

Our staff will cut the wedding cake, on painted plates and serve your guests either  
tableside or on a dessert station

## Bar Packages

### House

**\$12 per person first hour, \$10 per person each additional hour**

House vodka, gin, rum, bourbon, whiskey, scotch, peach schnapps, amaretto  
miller lite, bud light, corona, heineken, blue moon  
house chardonnay, pinot grigio, merlot, pinot noir, cabernet sauvignon  
soft drinks, juices, bottled waters

### Premium

**\$15 per person first hour, \$10 per person each additional hour**

titos vodka, tanqueray gin, bacardi rum, captain morgan rum, jack daniels, jw red scotch  
crown royal whiskey, peach schnapps, amaretto  
miller lite, bud light, corona, heineken, blue moon  
house chardonnay, pinot grigio, merlot, pinot noir, cabernet sauvignon  
soft drinks, juices, bottled waters

### Super Premium

**\$17 per person first hour, \$10 per person each additional hour**

ketel one vodka, hendricks gin, bacardi rum, captain morgan rum, makers mark, jw black  
scotch crown royal whiskey, peach schnapps, amaretto  
miller lite, bud light, corona, heineken, blue moon  
house chardonnay, pinot grigio, merlot, pinot noir, cabernet sauvignon  
soft drinks, juices, bottled waters

### Beer, Wine & Tiny Bubbles

**\$10 per person first hour, \$7 per person each additional hour**

domestic and import beers, house wine and champagne, sodas

all hosted bars required a bartender @ \$150++ each