



Holiday Inn – City Centre

Catering And Event Services



Holiday Inn[®]

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Conference and Catering Policies and Information

Our commitment is to your success. To ensure that you are satisfied with your event at Holiday Inn City Centre, we respectfully request your cooperation in observing the following guidelines:

MENUS

Menu selections are to be finalized with our Catering staff 4 to 6 weeks prior to your scheduled event. Special dietary arrangements must be made in advance. All menu items are subject to price variations and seasonal availability. Menu prices will not be guaranteed without a signed Banquet Event Order. Holiday Inn City Centre will review and revise the Catering Menus at least once a year. Menu items may not be available when a new Catering Packet is distributed.

GUARANTEE

The expected attendance for your event will be confirmed at the time of sale. A final guaranteed attendance is required for all meal functions fourteen days prior to the event. This will be the minimum amount billed for the event. This number is not subject to change after the deadline.

SERVICE CHARGE & TAX

There will be a 20% service charge added to all charges, including food, beverage, A/V, and Room Rental. A 7% sales tax will be added to all food, beverage, room rental, and all audio/visual requirements. Functions scheduled during special event periods and holidays may be charged an additional 5% service fee.

FUNCTION ROOM ASSIGNMENTS

Room assignments are made according to the expected attendance figures given at the time of booking. Because these figures are not always stable, the hotel reserves the right to change room reservations to best accommodate either increasing or decreasing attendance figures. Final room assignments will be determined three (3) days prior to the events.

FUNCTION ROOM SET-UP

Function Rooms will be set for the final guaranteed attendance number unless a different (over-set) number is received by the hotel from the event planner in advance. If set-up changes are requested once the room is already set, the client will be assessed a charge of \$75.00 per hour with a one hour minimum.

ACCESS TO FUNCTION ROOM

For your convenience, functions will be fully set and ready 1 hour prior to your event's posted start time. Arrangements may be made in advance for access greater than these times for an additional fee.

PAYMENT INFORMATION - GENERAL

Unless credit arrangements have been made prior to the event, payment is due in FULL with your final count 14 days prior to your event. All charges will be based on the final guaranteed number or the actual attendance, whichever is greater. All functions must be guaranteed with a credit card.

All items are subject to price variations and seasonal availability. Please add 7% sales tax and 20% service charge. Updated 12/5/22

Conference and Catering Policies and Information

DEPOSITS

A non-refundable deposit is required for all social events to hold the requested date and space. The amount of the deposit is determined according to the size of space needed for the event. Deposits are due at the time of reservation, or the date and space cannot be guaranteed and will be released. All deposits will apply to the final balance for the event. All items are subject to price variations and seasonal availability. Please add 7% sales tax and 20% service charge.

DAMAGE DEPOSITS

Holiday Inn City Centre reserves the right to collect a prepaid damage deposit where deemed applicable. The deposit less any assessed damage fees will be returned after the conclusion of the event.

SECURITY

Holiday Inn City Centre will not assume the responsibility for the damages or loss of any merchandise or articles left in the hotel prior to or following an event. The Hotel reserves the right to require security for events at our discretion. There is an hourly charge, to be paid by the client booking the event, of \$50.00 per hour per security guard required.

INTERNET ACCESS

Wireless high-speed internet service is available in all our meeting rooms at no additional charge; however, internet speeds are subject to change.

HOURLY FEES

All events must end by 11:00pm, and the room must be vacated by 12:00am. There is an hourly charge of \$300.00 per hour (with a one hour minimum) for each hour the room is occupied after 12:00am. There will be a \$300 fee for arriving late if food is provided by the hotel.

SERVE TIME

To guarantee the quality of the food and service for your meal, your actual serve time must be within 30 minutes of your requested serve time. Delays/Changes to your serve time may be considered, a fee of \$25.00 will be charged for the changes to the serve time.

CONTRACT

A signed contract (and deposit where required) must be on file with Holiday Inn City Centre before an event is considered definite. A contract return date is listed on each contract, noting the date which a contract must be signed and returned to the Hotel, or the contract will be void. All Banquet Event Orders (BEOs) must be signed and returned to the Hotel at least fourteen days prior to your event to guarantee availability of the product you have requested.

Conference and Catering Policies and Information

AS PER CONTRACT

All decorations, bunting, draperies, tulle, curtains, etc. must be made of non-combustible materials. All outside activities or decorations must be preapproved. Glitter or any like substance is strictly prohibited. The client will be assessed a carpet cleaning charge starting at \$500.00 if this type of decoration is used. No decorations, notes, charts, posters, signs, banners, or any item may be attached to the floors, walls, ceilings, etc. in the conference rooms, furnishings, lobbies, hallways, by any method. Easels will be provided for displays and decorations. The client is responsible for the protection of walls, furnishings, carpeting, and equipment during the set-up, time of the event, and clean up. Any damage will be billed to the client at the replacement or repair costs.

LIABILITY INSURANCE

All trade shows and public shows open to large groups or the general public must provide Holiday Inn City Centre with insurance coverage naming Holiday Inn City Centre as additionally insured in the sum of \$1,000,000 for liability and \$500,000 in employee benefits. This certificate must be on file with the Hotel prior to the start of the event.

STATE REGULATIONS & HOTEL POLICY

In order to comply with hotel policy and in accordance with the State Boards of Health and Alcoholic Beverage Codes, no food or beverage, alcoholic or otherwise, may be brought into Holiday Inn City Centre. No food or beverage, alcoholic or otherwise, which is not consumed during the event, can be removed from the Holiday Inn City Centre.

WEDDINGS

Payment

As a convenience to our wedding patrons, a series of payments will be arranged as follows: 1. Initial non-refundable deposit – due at the time of reservation. 2. Advance payment of 50% of estimated bill – due with Banquet Event Order is produced after menu selection and event finalizing. 3. Final estimated bill – due 5 business days prior to event – balance of estimated bill is due. Hotel must have credit card authorization on file at this point for any outstanding charges incurred the day of the event. Your final bill will be presented to you for your signature and any remaining balance will be charged to the credit card on time.

Conference and Catering Policies and Information

Cakes

Wedding cakes are the only item that Holiday Inn City Centre will allow a client to bring into the hotel for consumption. The cake must be prepared by a reputable, licensed baker with liability insurance coverage for their products. The hotel will put all the baker's pieces in a plastic bag after the wedding cake has been cut and served. The bag will be placed on the gift table. Holiday Inn City Centre will not be responsible for any loss or damage to the baker's pieces or cake toppers. It is the responsibility of the client to return all items to the baker. Baker's items may not be left and stored at the hotel. Cake must be delivered by your selection of a reputable bakery.

Welcome Bags

Many brides provide gift bags for all the wedding guests who are staying in the hotel. Our Guest Services Department requests that all bags be similar in design and contents. We will also need a list of who is to receive the bags. No alcoholic beverages may be in the bags or baskets. These gift bags will be given to the guests upon arrival. They will not be placed in the rooms prior to arrival. The Hotel cannot accept delivery of these bags before the day prior to the event. Any remaining bags or baskets must be picked up on the day after the event by 3pm or the Hotel will dispose of them.

Favors

Wedding favors must be placed on the tables by someone assigned by the client. The Hotel staff will not place favors. Alcoholic beverages may not be given as favors.

Continental Breakfast Items

Priced Per Guest

DUE TO THE CURRENT SITUATION WITH COVID-19 ALL BUFFETS WILL HAVE A \$50.00 SERVICE FEE

EXECUTIVE CONTINENTAL

fresh sliced seasonal fruit, individual assorted yogurts,
assorted bagels with cream cheese, muffins, assorted Danishes,
fresh brewed coffee, and hot tea

\$16.00

CONTINENTAL BREAKFAST ENHANCEMENTS:

CROISSANT BREAKFAST SANDWICH

hot ham, egg, and cheese on a mini croissant

\$8.00

BREAKFAST BURRITO

fluffy scrambled eggs with sausage, peppers, cheese, and salsa

\$10.00

Breakfast Buffet-Styled Menus

Priced Per Guest

DUE TO CURRENT SITUATION WITH COVID-19 ALL BUFFETS WILL HAVE A \$50.00 SERVICE FEE

IF YOU HAVE SELECTED A BUFFET AND YOUR GUARANTEE IS BELOW 20,
AN ADDITIONAL \$5.00 PER PERSON WILL BE CHARGED.

SUNRISE BUFFET

fresh sliced seasonal fruit platter, scrambled eggs,
house made biscuits and gravy, crispy smoked center-cut bacon,
seasoned breakfast potatoes, assorted house baked muffins,
fresh brewed coffee, hot tea, and ice water

\$21.00

TOUCHDOWN BUFFET

fresh sliced seasonal fruit platter, scrambled eggs,
crispy smoked center-cut bacon, seasoned breakfast potatoes,
chefs' choice breakfast sandwich, French toast or pancakes with maple syrup.
assorted pastries and muffins,
fresh brewed coffee, hot tea, and ice water

\$32.00

BREAKFAST ENHANCEMENTS:

*In addition to continental, plated, or buffet breakfast
20 portion minimum

MIMOSA BAR

variety of juices and champagne

\$17.00 each (Max 3 per person)

BLOODY MARY BAR

Tomato juice and vodka,
with various toppings/add-ins

\$20.00 each (Max 3 per person)

*Hourly Bartender fee of \$200.00
per 3 hours of bar service.

SMOOTHIE STATION

Premade smoothies made with seasonal
fruit, yogurt, kale, spinach, chia seeds, flax
seeds, and peanut butter

\$30.00 each

ATTENDED OMELET STATION

Bacon, sausage, ham, red and green bell
peppers, onion, mushrooms, tomato,
spinach, and cheddar cheese

\$15.00 each

*Hourly Attendant fee of \$30

Plated Breakfast Menus

Priced Per Guest
CAN CHOOSE (1) OPTION

ALL PLATED MEALS ARE SERVED WITH:
fresh brewed coffee and hot tea
selection of breakfast breads on each table

RISE and SHINE

scrambled eggs, three slices of smoked bacon,
and seasoned breakfast potatoes

\$20.00

DOWNTOWN CLASSIC

scrambled eggs, French toast OR pancakes with maple syrup,
two sausage patties, and seasonal fruit

\$21.00

BREAKFAST BOWL

seasoned breakfast potatoes, topped with fluffy scrambled eggs, sausage,
cheddar cheese, and spinach

\$21.00

Break Items

BAKERY SPECIALTIES

all bakery items are by the dozen

assorted breakfast Danishes	\$28.00
fresh baked muffins	\$28.00
assorted bagels with cream cheese	\$28.00
assorted cookies	\$28.00
chocolate brownies	\$28.00

BEVERAGES

fresh unlimited coffee	\$30.00/gallon
Iced tea	\$3.00 ea.
lemonade	\$3.00 ea.
fruit punch	\$3.00 ea.
assorted sodas	\$3.00 ea.
assorted bottled juices	\$3.00 ea.
bottled spring water	\$3.00 ea.
assorted tea bags	\$2.00 ea.

SNACKS

whole seasonal fruit	\$Market Price
granola bars	\$3.00 ea.
assorted individual yogurts	\$3.50 ea.
potato chips & dip	\$26.00/lb.
tortilla chips & salsa	\$26.00/lb.
snack mix	\$20.00/1b
mixed nuts	\$22.00/lb.

Themed Breaks

Per Guest

BREAKS CAN BE OUT FOR UP TO 1 ½ HOURS

TRAIL MIX MADNESS

Build your own trail mix bar includes cereal, raisins, dried Cranberries, M&M's, chocolate chips, pretzels, granola, goldfish, and marshmallows

\$16.00

EVERYBODY LOVES DIP

Homemade jalapeño onion dip, spinach artichoke dip, Scratch crafter salsa, and rustic over the border guacamole

\$17.00

GOOD MORNIN' SUNSHINE

Yogurt and berry parfaits, whole grain muffins with fresh strawberry compote, homemade French Toast squares and granola squares, and minted seasonal fruit skewers with a simple syrup gastrique

\$17.00

RISE AND SHINE

Warm jumbo cinnamon rolls with cream cheese icing, fresh baked breakfast breads- chocolate banana, wild berry, and caramel chip served with fruit preserves and honey butter, and a fruit display.

\$13.00

DIET DESTROYER

Strawberry velvet cheesecake, peanut chip blondies, Meyer lemon bars, sinfully chocolate brownies, chocolate chunk cookies and peanut butter cookies, and honey-cinnamon chocolate covered strawberries

\$16.00

JACK OF ALL CHEESES

Gourmet domestic and imported cheese display with quince paste and a sour cherry compote, old world charcuterie plate with smoked and cured salami and capacious, capriese salad, and a trio of olive and feta salad

\$20.00

SLIDER MANIA

Maryland crab cake sliders with sriracha tartar sauce Beef burger sliders with bacon and American cheese Fresh fried hand cut kettle chips

\$20.00

COME ALIVE AND ENERGIZE

Red Bull, Assorted Sodas, Naked Smoothies, Bottled Water, Sparkling Water and Coffee (Regular and Decaf)

\$10.00

Lunch Buffet – Styled Menus

Priced Per Guest

25 Guest Minimum (Unless otherwise noted)

DUE TO CURRENT SITUATION WITH COVID-19 ALL BUFFETS WILL HAVE A \$50.00 SERVICE FEE

IF YOU HAVE SELECTED A BUFFET AND YOUR GUARANTEE IS BELOW 25,
AN ADDITIONAL \$5.00 PER PERSON WILL BE CHARGED.

DOWNTOWN WORKING LUNCH

house-made pasta salad, potato salad,
sliced roast beef, baked ham, and turkey breast,
assorted sliced cheeses, assorted fresh breads,
assorted condiments, sliced tomatoes,
lettuce, and pickles,
potato chips, assorted cookies,
fresh brewed coffee, Iced tea, and water

\$26.00

CHEF'S CHOICE BUFFET

garden salad, two entrees, one starch, one vegetable,
rolls and butter, a dessert,
fresh brewed coffee, iced tea, and water

\$28.00

SOUTH STREET

served with garden salad,
rolls with butter,
fresh brewed coffee, iced tea, and water

choice of two entrees:

roasted pork loin with natural jus,
Italian grilled chicken, meat lasagna, vegetable
lasagna, grilled and marinated flank steak

choice of two:

smashed Yukon potatoes, rice pilaf,
honey glazed carrots with dill,
green beans with toasted almonds,
chef's seasonal vegetable

choice of one:

carrot cake, cheesecake, or chocolate cake

\$35.00

DOWNTOWN COOK-OUT

served with buns, condiments, toppings,
fresh brewed coffee, iced tea, and water

choice of two entrees:

hamburger, barbeque chicken,
barbeque pulled pork,
seasoned brats with peppers and onions

choice of two:

potato salad, garden pasta salad,
Cole slaw, macaroni & cheese, garlic &
butter com,
baked beans

choice of one:

apple pie or chocolate cake

\$33.00

ITALIAN CARNIVAL

Classic Caesar salad, Italian sausage &
peppers over fettuccine with
marinara sauce, penne pasta primavera,
zucchini and yellow squash with basil and
red peppers, fresh baked garlic bread
mini cannoli's
fresh brewed coffee, iced tea, and water

\$35.00

Plated Lunch Menus

Priced Per Guest

WHEN CHOOSING MULTIPLE MENUS – THE GUARANTEE MUST BE AT LEAST 10 PORTIONS PER OPTION CHOSEN
MAXIMUM OF TWO (2) DIFFERENT MENUS ALLOWED

THE FOLLOWING PLATED MEALS ARE SERVED WITH:

Fresh brewed coffee, iced tea, and water
Potato chips and your choice of potato salad, pasta salad or Cole slaw

FRENCH DIP

shaved beef, provolone cheese,
on a hoagie style bun,
served with au jus
\$20.00

CHICKEN CAESAR WRAP

grilled chicken breast tossed with romaine
lettuce, parmesan cheese, and Caesar
dressing all wrapped up in a
flour tortilla
\$20.00

CLUB SUB SANDWICH

sliced turkey with Swiss cheese, bacon,
sliced tomatoes, and shredded lettuce on a sub roll
\$18.00

THE FOLLOWING PLATED MEALS ARE SERVED WITH:

fresh brewed coffee, iced tea, and water
garden salad, chef's seasonal vegetable, mashed potatoes and gravy
fresh baked rolls & butter

CITRUS CHICKEN

Blood orange clementine pineapple compote made in house,
served over locally sourced squash and zucchini, topped with
roasted sesame seed oil
\$28.00

THE CITY CENTRE

blackened salmon over risotto
\$31.00

SELECT LUNCHEON

Roasted beef tenderloin in a mushroom demi sauce, served with toasted garlic Yukon potatoes
\$38.00

DESSERT ENHANCEMENTS:

SEASONAL PIE

a slice of seasonal pie
\$8.00

SPICED CARROT CAKE

with cream cheese icing
\$8.00

CHEESECAKE

with a fruit drizzle
\$10.00

CHOCOLATE CAKE

with chocolate icing
\$8.00

Boxed Lunches

All Priced Per Guest

ALL BOXED LUNCHES ARE SERVED WITH AN APPLE, POTATO CHIPS, AND A COOKIE.
CONTAINS INDIVIDUAL CONDIMENTS.

HAM & SWISS WRAP

sliced baked ham with Swiss cheese, lettuce, and
tomato rolled into a whole wheat tortilla

\$15.00

BLT

bacon, lettuce, tomato with a chipotle mayo
on whole wheat bread

\$16.00

HOUSE TURKEY WRAP

sliced turkey breast, lettuce, tomato, provolone
cheese, and honey mustard sauce rolled into a
whole wheat tortilla

\$16.00

VEGGIE WRAP

grilled, marinated vegetables in a flour
tortilla

\$16.00

**ADD ASSORTED SODAS AND/OR BOTTLED WATER FOR \$3.00 EACH.
BEVERAGES WILL BE CHARGED ON CONSUMPTION.**

KID'S BOXED LUNCH

Priced Per Guest

Ham and cheese sandwich served with apple sauce,
French fries, and chocolate milk

\$14.00

KIDS 12 YEARS OF AGE AND YOUNGER

PLEASE TALK TO THE CATERING MANAGER ABOUT ANY SPECIAL DIETARY NEEDS PRIOR TO YOUR EVENT!

Platters

SMALL PLATTER SERVE 50 GUESTS
LARGE PLATTER SERVE 100 GUESTS

FRESH SLICED SEASONAL FRUITS

5lb \$120.00 | 10lb \$180.00 | 15lb \$230.00

IMPORTED and DOMESTIC CHEESE and CRACKERS

2 cheese/2 meat/1spread **\$130.00** | 3 cheese/3 meat/2 spreads **\$220.00** | 5 cheese/5 meats/3 spreads **\$300.00**

FRESH CUT VEGETABLES WITH DIP

5lb \$90.00 | 10lb \$160.00

Attended Action Stations

50 GUEST MINIMUM

Priced Per Guest

ACTION STATIONS MAY ONLY BE ADDED TO AN EXISTING LUNCH/DINNER PLATED OR BUFFET MEAL
OR TO THE PURCHASE OF \$500.00 OR MORE OF HORS D'OEUVRES

(THERE IS A \$75.00 FEE PER ACTION STATION)

TOUR D'ITALIA

rigatoni pasta and tricolor vegetable rotini,
sautéed vegetable vermicelli,
grilled chicken breast, Italian sausage,
peppers, onions, mushrooms, and tomatoes
marinara sauce, creamy pesto sauce,
and parmesan cheese

\$24.00

FAJITA FIESTA

seasoned chicken, marinade steak,
peppers, onions, black olives, jalapenos,
flour taco shells, flour tortillas
guacamole, house made salsa, cheese, sour
cream,
tomatoes, lettuce

\$28.00

CARVING STATION

20z portion served with condiments.

honey glazed cured ham
pork loin
prime rib

Market Price
Market Price
Market Price

Unattended Action Stations

50 GUEST MINIMUM

PRICED PER GUEST

ACTION STATIONS MAY ONLY BE ADDED TO AN EXISTING LUNCH/DINNER PLATED OR BUFFET MEAL
OR TO THE PURCHASE OF \$500.00 OR MORE OF HORS D'OEUVRES

SALAD BAR

garden greens, choice of two dressings
cucumbers, carrots, grape tomatoes, shredded cheese,
black olives, pecans, bacon and
sunflower seeds

\$8.00 per portion

POTATO BAR

Choose one: baked or mashed potatoes
bacon, cheddar cheese, chives, broccoli,
chili, sour cream, and butter

\$13.00 per portion

Dinner Buffet- Styled Menus

50 GUEST MINIMUM

Priced Per Guest

IF YOU HAVE SELECTED A BUFFET AND YOUR GUARANTEE IS BELOW 50, A \$5.00 SURCHARGE PER PERSON WILL BE ADDED.

ALL DINNER BUFFETS ARE SERVED WITH FRESH BREWED COFFEE AND ICED TEA

CITY CENTRE DINNER BUFFET

SALAD

mixed greens salad with tomato wedges,
shredded carrots and cucumbers, assorted dressings

ENTRÉES

Marinated steak

roast pork loin with Dijon honey demi glaze

chicken marsala with mushroom demi-glace

herb-crust chicken breast topped with bell pepper chutney

penne with grilled vegetables and scratch crafted alfredo

STARCH

choice of one:

mashed Yukon potatoes

rice pilaf with sliced toasted almonds

roasted Yukon gold potatoes with rosemary

wild rice blend

VEGETABLE

choice of one:

vegetable blend

glazed baby carrots with dill

broccoli, cauliflower, carrots

Hoosier style green beans

stuffed bell pepper

DESSERT

choice of one:

seasonal piece of pie

chocolate cake with chocolate icing

cheesecake with a fruit drizzle

spiced carrot cake with cream cheese icing

ONE ENTRÉE

\$41.00 per person

TWO ENTRÉES

\$51.00 per person

THREE ENTRÉES

\$61.00 per person

Dinner Buffet- Styled Menus

50 GUEST MINIMUM

Priced Per Guest

IF YOU HAVE SELECTED A BUFFET AND YOUR GUARANTEE IS BELOW 50, A \$5.00 SURCHARGE PER PERSON WILL BE ADDED.

ALL DINNER BUFFETS ARE SERVED WITH FRESH BREWED COFFEE AND ICED TEA

GENERAL TSO'S BUFFET

choice of two entrees:

general Tso's chicken, broccoli beef,
sweet and sour pork, or Sichuan beef

choice of two:

lo Mein, teriyaki mixed vegetables,
or fried rice

choice of one:

Chinese sugar donuts or fruit sorbet

served with:

fortune cookies

\$42.00

BAYOU BUFFET

choice of two entrees:

shrimp and grits and jamaican
jerk chicken

served with:

cous cous, red beans and rice

served with:

assorted cheesecakes

served with:

cornbread

\$38.00

KID'S PLATED DINNER

Priced Per Guest

Chicken tenders served with macaroni and cheese,
peas, a chocolate chip cookie, and chocolate milk

\$16.00

KIDS 12 YEARS OF AGE AND YOUNGER

PLEASE TALK TO THE CATERING MANAGER ABOUT ANY SPECIAL DIETARY NEEDS PRIOR TO YOUR EVENT.

Plated Dinner Menus

Priced Per Guest

WHEN CHOOSING MULTIPLE MENUS – THE GUARANTEE MUST BE AT LEAST 10 PORTIONS PER OPTION CHOSEN
MAXIMUM OF TWO (2) DIFFERENT ENTREES ALLOWED

ALL ENTREES INCLUDE YOUR CHOICE OF SALAD, STARCH, VEGETABLE, AND DESSERT (SEE PAGE 20).

ALL ENTREES INCLUDE BAKED ROLLS, FRESH BREWED COFFEE, AND ICED TEA.

SEAFOOD

GRILLED NORWEGIAN SALMON FILET

6-oz. fillet grilled, served with ginger soy glaze

\$43.00

SHRIMP SCAMPI

shrimp prepared scampi-style with garlic,
butter, white wine, served on a bed of pasta

*Pasta serves as starch option

\$42.00

CHICKEN

HERB CRUSTED CHICKEN

tossed with herbs, baked to a golden brown
and topped with pesto

\$38.00

CORDON BLEU

Chicken stuffed with black forest Canadian bacon

\$43.00

BEEF

GRILLED FLANK STEAK

8-ounce flank steak seasoned and grilled to
medium, topped with mushroom cream
sauce

\$41.00

GRILLED FILET MIGNON

6-ounce filet seasoned and pan seared to
medium
with a red wine demi-glaze

\$55.00

PORK

HONEY DIJON PORK LOIN

with a bourbon glaze

\$39.00

VEGETARIAN

EGGPLANT PARMESAN

breaded eggplant cutlets with a robust marinara sauce and topped
with toasted parmesan cheese over angel hair pasta

*Pasta serves as starch option

\$33.00

CAULIFLOWER STEAK

Parmesan-crusting cauliflower steak with marinara on a bed of pasta

*Pasta serves as starch option

\$33.00

Plated Dinner Choice Menus

ALL PLATED MEALS COME WITH ONE OF EACH COURSE CHOICE BELOW. WHEN CHOOSING (2) DIFFERENT ENTREES, EACH MEAL WILL HAVE THE SAME COURSES.

SALAD

choice of one:

garden salad with choice of dressing
classic Caesar salad with croutons
spinach salad with hot bacon dressing

STARCH

choice of one:

garlic mashed Yukon potatoes
roasted Yukon gold potatoes with rosemary
rice pilaf with sliced toasted almonds
wild rice blend

VEGETABLE

choice of one:

Hoosier style green beans
broccoli, cauliflower, and carrots blend
honey glazed baby carrots with dill
vegetable medley

DESSERT

choice of one: a slice of

seasonal pie
chocolate cake with chocolate icing
cheesecake with fruit sauce
spiced carrot cake with cream cheese icing

Sweets and Treats

Priced Per 50 Pieces

CHOCOLATE DIPPED STRAWBERRIES

seasonal strawberries dipped in chocolate
choice of white, milk, or dark chocolate
\$125.00

MINI ECLAIRS

tiny custard-filled pastries drizzled in chocolate
\$95.00

MINI CHEESECAKES

an assortment of bite-sized cakes with assorted toppings
\$125.00

MINI CANNOLIS

petite cannoli traditionally filled with sweet cream and
chocolate chips dipped in crushed pistachios
\$95.00

MINI DESSERT BARS

an assortment of mini brownies, blondies, and lemon bars
\$125.00

MINI CUPCAKES

an assortment of mini cupcakes
\$80.00

MINI BEIGNETS

mini beignets dusted with powdered sugar
\$75.00

ASSORTED TRUFFLES

an assortment of truffles
\$110.00

Beverage Policies

BEVERAGES

The Holiday Inn - City Centre can provide complete beverage service. Our beverage alcohol sales are regulated by the state of Indiana and as a licensee we are responsible for complying with the laws regarding these regulations. The law requires that no liquor, beer, or wine be brought into our facility from outside sources. Also, beverages that are not consumed during a function, in a specific room, may not be taken from this room or property.

AGE

All persons attending a function and ordering alcoholic beverages must be twenty-one years of age. The Holiday Inn - City Centre reserves the right to ask for identification to verify age. Those guests not having identification on their person will not be served alcohol.

BAR REGULATIONS

As employees of the Holiday Inn - City Centre, our bartenders reserve the right to refuse alcohol service to any guest who may appear intoxicated. All bars, cash or hosted will institute a two-drink maximum per guest per trip to the bar. Our bartenders will not serve "shots" or cocktails made from multiple liquors (i.e., Long Island Iced Teas) at any of our Banquet Bars.

Holiday Inn - City Centre requires one bar per 100 guests. For example, one bar for 1•100 guests, two bars for 101-200 guests, and so on.

HOST BAR

The Host is responsible for all cost including tax, service charge, setup fee, and bar minimum. The guests do not pay. There will be a Bartender fee of \$200.00 per 3 hours.

CASH BAR

The guests purchase their own drinks. The host is responsible for the bar minimum and bar setup fee. There will be a Bartender fee of \$200.00 per 3 hours.

BAR SET UP FEE

A \$75.00 minimum charge will be assessed per bar for the first three (3) hours of service. There is a bartender fee of \$20.00 per bartender for each additional hour after the three (3) hours.

BAR MINIMUMS (HOST AND CASH BAR)

The bar minimum is the difference between the total cost of what your guests drink and the established minimum for your bar. For example, if you request a cash bar for a 25 person party and your guests drink a total of \$100.00 worth of beverages, as the host you will owe \$50.00.

Up to 35 people - \$150

36-50 people - \$200

51 - 100 people - \$250

101 - 125 people - \$300

126-150 people - \$350

151+ people - \$400

Beverage Services

ALL BANQUET BARS MAY ONLY BE OPEN FOR A MAXIMUM OF 6 HOURS.

ALL BANQUET BARS WILL CLOSE AT 11:00 PM

MIXED DRINKS

HOUSE BRANDS

\$10.00 each

PREMIUM BRANDS

\$14.00 each

BOTTLED BEER

DOMESTIC BEER

\$5.00 each

PREMIUM BEER

\$6.00 each

CRAFT BEER

\$8.00 each

KEG BEER - HOSTED

Kegs are limited to 1 keg per 100 guests

DOMESTIC

Budweiser, Bud Light, Miller Lite, Coors Light

\$350.00 each

SPECIALTY SELECTIONS

HOUSE CHAMPAGNE

PRICE PER bottle

Contact Sales for pricing

MIMOSA

orange Juice and champagne

\$12.00

Beverage Services

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WINE BY THE GLASS

HOUSE WINE

choice of three:

Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel

\$9.00

WINE BY THE BOTTLE

ONLY ON HOSTED BARS - NINE (9) BOTTLE MINIMUM PER SELECTION

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ALL BANQUET BARS WILL CLOSE AT 11:00 PM

RED

Canyon Road Merlot	Hosted: \$35.00
Canyon Road Cabernet Sauvignon	Hosted: \$35.00
Monterey Vineyards Pinot Noir, California	Hosted: \$45.00
Rodney Strong Merlot, California	Hosted: \$45.00

WHITE

Kendall Jackson Chardonnay, California	Hosted: \$45.00
Danzante Pinot Grigio, Italy	Hosted: \$45.00
Chateau St. Michelle Riesling, Washington	Hosted: \$45.00
Matua Sauvignon Blanc, New Zealand	Hosted: \$45.00

ROSE

Beringer White Zinfandel	Hosted: \$40.00
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CHAMPAGNE TOAST

Champagne by the bottle	Hosted: \$35.00
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Audio and Visual Rental Information

Priced Per Day

EQUIPMENT	COST PER DAY
Podium with Microphone.....	\$60.00
Table Lectern with Microphone.....	\$20.00
Easel.....	\$20.00
Flipchart with Markers.....	\$20.00
Dry Erase Board with Markers.....	\$25.00
Projector screen (8'x 8')	\$50.00
LCD Projector.....	\$100.00
Headset MIC.....	\$38.00
Lavalier Microphone.....	\$40.00
Cordless Microphone.....	\$40.00
Tall Microphone Stand.....	\$15.00
Pipe & Draping (per linear ft)	\$10.00
Stage (4'x 8'section)	\$90.00
Dance Floor(12'x12')	\$300.00
Dance Floor(15'x15')	\$600.00
TVs 36inch.....	\$250.00
PA System.....	\$250.00

THANK YOU FOR CONSIDERING THE
Holiday Inn-City Centre
FOR YOUR MEETING AND CATERING NEEDS.

IF YOU HAVE ANY SPECIAL REQUESTS OR QUESTIONS, PLEASE ASK
OUR CATERING MANAGER AS THEY WOULD BE HAPPY TO HELP
YOU!

WE LOOK FORWARD TO THE OPPORTUNITY TO HOST YOUR
SPECIAL EVENT!



Holiday Inn

**515 South Street
Lafayette, IN 47901
Ph: (765) 423-1000
Fax: (765) 420-1510**