

BANQUETS AND CATERING



Banquets, parties, meetings, receptions, seminars and more.
1250 W University Ave Gainesville, FL 32601 - (352 376 1661) -
theuniversityhotel.com



Holiday Inn BREAKFAST/BRUNCH

The University Brunch

Assorted fruit juices

Fresh fruit platter

Assorted breakfast pastries (danishes & muffins)

White toast, wheat toast, english muffins and bagels

Cream cheese, butter & assorted jams

OMELET STATION- Cooked to order eggs, ham, bacon, sausage, veggies and cheese

Crispy bacon and country sausage links

Country style breakfast potatoes

Assorted cheese

Assorted mini desserts

Regular and Decaf coffee, hot tea, milk and water

\$25.95 PER PERSON

DELECTABLE ADD-ONS

HOT OATMEAL BAR with selection of flavors - **\$4.95 PER PERSON**

(Brown sugar, cinnamon, maple syrup, fruits, and granola)

YOGURT BAR - **\$4.95 PER PERSON**

WAFFLE STATION - **\$7.95 PER PERSON**

MIMOSA/BLOODY MARY - **\$60.00/GAL**

Custom menus available upon request. A minimum of 25 guests is required for all catering functions unless otherwise noted. Please add \$10.95 per person if final guarantee is below the required minimum. A minimum of 50 guests is required for cash bar, hosted bar and specified food selections. All pricing is subject to an additional 21% service charge and 7% sales tax. All prices are subject to change.



Holiday Inn PLATED LUNCHESES

BEEF & PORK

Roasted sirloin with demi glace	\$25.95
Herb roasted pork loin	\$22.95

POULTRY

Baked chicken breast with mushroom gravy	\$18.95
Grilled chicken and veggie skewers	\$18.95
Grilled or blackened chicken fettuccine alfredo	\$18.95

SEAFOOD

Seared salmon with dill sauce	market
Grilled or blackened shrimp with fettuccine alfredo	market

SANDWICH

BBQ pulled pork with baked beans and coleslaw	\$15.95
Cheddar cheese burger with fries	\$14.95
Grilled chicken with roasted red peppers & garlic aioli	\$14.95

SALADS

Grilled chicken caesar salad	\$14.95
Greek salad	\$14.95
Garden salad	\$13.95

VEGETARIAN

Pasta primavera	\$16.95
Veggie curry with rice	\$13.95

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BREAKFAST BUFFETS

ALL AMERICAN BREAKFAST BUFFET

Assorted juices
Fresh fruit platter
Assorted breakfast pastries (Danishes and muffins)
White toast, wheat toast, bagels
Creamy scrambled eggs
French toast
Crispy bacon, country sausage links, and ham
Country skillet potatoes

\$16.95 PER PERSON

FLORIDIAN DELUXE FULL BREAKFAST BUFFET

Assorted juices
Fresh fruit platter
Assorted breakfast pastries (Danishes and muffins)
White toast, wheat toast, bagels
Creamy scrambled eggs
Omelet station (cooked to order eggs, omelets with fresh veggies and breakfast protein)
Pancakes or french toast
Crispy bacon, country sausage, and ham
Country skillet potatoes

\$20.95 PER PERSON

DELECTABLE ADD ON'S

Hot oatmeal bar with selection of flavors - **\$6.95 PER PERSON**

Waffle station - **\$7.95 PER PERSON**

Yogurt bar - **\$4.95 PER PERSON**

Mimosa/Bloody Mary - **\$60.00/GAL**

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RECEPTIONS

HOR D'OEUVRES AND APPETIZERS

Create your own combination of cocktail foods that will go great with or without the cocktails! Our Hor D'oeuvres are a welcome addition to any dinner package or great on their own. Let us create a custom package for you!

(priced per 25 pieces, unless otherwise stated)

HOR D'OEUVRES- A LA CARTE

- Honey glazed wings **\$59.00 Per person**
- Teriyaki chicken skewers **\$59.00 Per 25 pieces**
- Grilled chicken skewers **\$59.00 Per 25 pieces**
- Chicken tenders **\$69.00 Per 25 pieces**
- Cocktail meatballs **\$85.00 Per 75 pieces**
- Stuffed mushrooms **\$59.00 Per 25 pieces**
- Beef sliders w/ mushroom swiss **\$95.00 Per 25 pieces**
- Chicken cordon bleu **\$95.00 Per 25 pieces**
- Assorted mini quiche **\$59.00 per 25 pieces**
- Assorted mini cheesecakes **\$50.00 Per 25 pieces**
- Assorted dessert trays **\$5.95 per person**
- Blackened shrimp w/ remoulade sauce **Market price**

Display of fresh fruit, cut veggies and assorted cheeses with assorted dips, spreads and crackers **\$8.95 Per person**

- Bacon, spinach and artichoke dip - platter **\$99.00 Serves 50 people**
- Hummus with pita chips - platter **\$99.00 Serves 50 people**

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Holiday Inn THEMED BUFFETS

DELI PLATTER

House salad
Pasta salad
Sliced turkey, ham and roast beef
American, provolone and swiss
cheeses
Tomatoes, onions, lettuce, mayo,
mustard and ketchup
Assorted sandwich breads
Assorted cookies

\$23.95 Per person

CUBAN BUFFET

Cuban pork and ropa vieja
Black beans
White rice
Plantains
Cuban bread

\$23.95 Per person

THE "GAME DAY" BUFFET

-Grilled hot dogs and hamburgers or
grilled chicken breast
-Baked buns, condiments
-House salad, coleslaw and baked
beans
-Sliced fresh fruit
-Cookies or brownies

\$25.95 Per person

MEDITERRANEAN BUFFET

Grilled chicken and peppers kabob
Hummus and pita
Greek salad
Couscous and chicken

\$23.95 Per person

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Holiday Inn MEETING/CONFERENCE BREAK

Rise and shine continental breakfast

Orange juice
Apple juice
Fresh fruit platter
Danishes
Assorted bagels & toast
Cream cheese
Butter
Assorted jams

\$13.95 Per person

AM beverage break

Orange juice
Apple juice
Bottled water
Freshly brewed coffee
(regular and decaf)
Fresh brewed tea
Assorted canned soda

\$8.95 Per person

Coffee bar

Freshly brewed coffee
(regular and decaf)
Selection of hot teas

\$4.95 Per person

Nature's way break

Assorted yogurt
Assorted nuts, fruits and cheeses
Bottled water

\$14.95 Per person

Cookie jar break

Assortment of fresh baked cookies and brownies
Fresh brewed coffee
(regular and decaf)
Bottled water
Assorted canned sodas

\$14.95 Per person

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A LA CARTE

Beverages

Brewed coffee (regular or decaf)	\$16.00 per gallon
Orange juice	\$9.95 per carafe
Apple juice	\$9.95 per carafe
Milk	\$9.95 per carafe
Bottled water	\$2.00 each
Soft drinks	\$2.75 per can
Lemonade	\$12.50 per gallon
Iced tea	\$12.50 per gallon
Hot tea	\$2.00 per bag

One gallon averages (16) - 8 oz cups. A carafe averages (5-6) - 8 oz servings. Average estimate per person is 2½ - 3 cups of coffee for am breaks and 1-2 cups for PM breaks

Bakery *Minimum order of one dozen*

Assorted fruit muffins	\$25.00 per dozen
Cinnamon rolls	\$25.00 per dozen
Assorted bagels w/ cream cheese	\$25.00 per dozen
Biscuits w/ ham and cheddar	\$30.00 per dozen
Sausage biscuit with cheddar	\$30.00 per dozen
Fresh baked assorted cookies	\$28.00 per dozen
Large butter croissants	\$28.00 pe dozen
English muffins	\$25.00 per dozen
Vegetarian/vegan options available (requires two week notice)	

SNACKS

Assorted yogurts	\$2.50 each
Fresh fruit (whole)	\$2.50 each
Fresh fruit (sliced)	\$5.95 per person
Fresh vegetables w/ ranch	\$5.95 per person
Assorted cheese and crackers	\$5.95 per person
Individual bags of chips	\$2.00 each
Fruit or granola bars	\$2.50 each
Tortilla chips w/ salsa (15-20 servings)	\$27.00

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BARS

CASH BAR

House white wine (pinot grigio, Chardonnay)	\$8.00
House red wine (Cabernet, Merlot, Pinot noir)	\$8.00
Domestic beer	\$5.50
Imported beer	\$7.50
Craft beer	\$8.00
Call cocktails	\$8.00
Premium cocktails	\$9.50
Soft drinks/bottled water	\$3.00

A \$125.00 bartender fee will apply to each bar and bartender requested, which covers up to four hours. Each additional hour is \$35.00 per hour, per bar, per bartender. Minimum of 50 guests is required for cash bar and \$500.00 in guaranteed bar revenue. All cash bars held over two hours will be required to have food available for their guests

HOSTED BAR

Hosted beer, wine and call brand bar minimum \$500.00 and up

Beer and wine includes three import and three domestic beers, Merlot, Chardonnay, Cabernet and Pinot grigio.

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PLATED DINNERS

BEEF & PORK

Grilled tenderloin with sauteed mushroom sauce	\$29.95
Herb roasted pork loin	\$21.95
Add grilled shrimp to any of the above options	+\$8.95

Poultry

Sage, Thyme & Rosemary roasted chicken breast	\$21.95
Pasta primavera with grilled chicken	\$21.95

SEAFOOD

Grilled or baked salmon with dill sauce	\$23.95
Tilapia with lemon sauce	\$18.95

VEGAN/VEGETARIAN

Pasta primavera	\$18.95
Veggie curry with rice	\$18.95

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AUDIO/VISUAL

Meeting planner package

(includes large 85" SMART TV with plug N play, house sound, podium and wireless mic)

\$175.00 each day

Sound package

(includes house sound, podium and wireless mic)

\$95.00 each day

A LA CARTE

Additional wireless mic	\$50.00 each
Large podium	\$25.00 each
Large erasable white board	\$35.00 each
Conference phone	\$50.00 each
Ethernet- hard wired connection	\$50.00 per line

PROCEDURES & CONDITIONS

All equipment will be set up one hour prior to meeting start time., based upon room availability. All equipment orders are subject to a 10% service charge for installation and dismantle, plus 7% tax. Renta prices are per room, per day, unless otherwise specified. Equipment canceled after it has been set up will be charged at full rate. Any technology requested before or after standard hours is subject to dedicated equipment operator labor charges.

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